

Basement
Stacks

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 88

MAY 6, 1933

Number 18

"EAT MORE MEAT"



Protect the good name of your
sausage by identifying it the
EVERHOT way

Ink-electric branding, done the EVERHOT way, provides absolute protection against substitution and insures profitable repeat sales—cheaply and efficiently. Self-inking rotary models are speedy, efficient, simple to operate. Special frank brander, built for stamp pad use, marks three at one time! EVERHOT Ink-Electric Brander are also available for marking all fresh and cured meats, carcasses, etc. Write for complete details and prices!

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America's Brand Makers
EVERHOT
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The return of beer has *already* substantially increased sausage sales. Wise sausagemakers are *cashing in* on this profitable business by providing definite identification that insures repeat sales.

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Write for
details
today!

Come on America . . .

Let's BUY!



America is getting under way! But the work is just started.
America calls upon you to do your part.

Now is the time to buy! Prices will never be lower.

Every dollar you spend today will put more men to work and
help America back to prosperity.

JOHN E. SMITH'S SONS COMPANY
Buffalo, N. Y., U. S. A.

MAKES \$1 EQUAL \$4

this efficient washer cuts costs!

The three busy brushes of the ADELMANN Washer do their work four times as fast and far more efficiently than the most skilled human hands—hence they cut the cost of cleaning ham retainers and make your cleaning dollar go four times as far.

The ADELMANN Washer restores even neglected boilers, removing every particle of residue, burnt fat and brine. Once restored, a few seconds a day serves to keep them in perfect condition. The ADELMANN Washer cleans any size or type of boiler. Requires no skill or effort to operate.

List of Satisfied
Users Gladly Sent

Simply invert the retainer over the revolving brushes and move it back and forth. The brushes, rotating in cleaning solution, reach corners, sides and bottom, setting up a spray that speeds cleaning.

The boiled ham season will soon be here. Prepare now to reap full benefit with an ADELMANN Washer to assist in cutting cleaning costs. You may test the ADELMANN Washer in your own plant, without obligation, through our free trial offer. Made by the makers of ADELMANN Ham Boilers—"The Kind your Ham Makers Prefer."

WRITE
TODAY!



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Heavy cast-aluminum bowl—no reglazing or retinning necessary. Three replaceable combination stainless steel wire and fiber brushes—insure a clean job without wear or injury to retainer. Variable-voltage G. E. one-half H.P. motor, and heavy-duty switch. Machine completely insulated—an important safeguard feature. Reduction gears—cut speed of brushes to 800 R.P.M. Marine stuffing boxes—prevent leakage of water from bowl where brush shafts enter. Brass pipe used throughout. Heavy cast-iron frame. Weight about 350 pounds.

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THE NATIONAL PROVISIONER, Vol. 38, No. 18. Published every Saturday by The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill. Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879. Subscription Price: United States, \$3.00; Canada, \$6.00, including duty. All foreign countries in Postal Union, \$5.00.



INSOLUBLE . . .

Almost every food contains moisture. Therefore, whatever other features a wrapper may have, it can't really give perfect protection unless it's **INSOLUBLE**. When wet, the perfect wrapper must keep its full strength . . . with no tearing, no leaking . . . no going to pieces . . . peeling cleanly away from the food . . . leaving no fuzzy fibres.

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Be sure the gelatine you buy
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Standardize on Wilson's Gelatine and be sure you are getting gelatine made from finest raw materials, in a modern, sanitary plant, by methods assuring highest quality and value.

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Specially designed equipment used in Wilson plant assures a thorough washing of raw materials used in making Wilson Gelatine. (Above illustration is one of a series of actual Wilson plant photographs. Watch for others to follow.)



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for assembling and sealing **BLISS BOXES** and Regular Slotted Containers

The New BLISS Power Lift Top Stitcher is equipped with power-driven work-table operated by a balanced foot pedal in front of machine. Table is raised or lowered at a speed of 12 inches per second. Table automatically stops at right position for stitching of Box. At low position table can be adjusted to height of your conveyor. Operator can stitch many more cases per day than by the old method, and with a minimum of physical effort.

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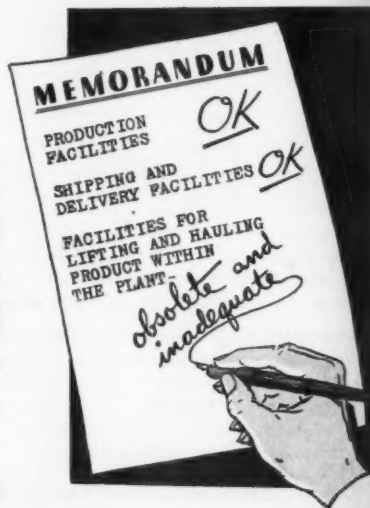
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21 Days



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Let us reason together. Hams can be cured in a shorter time with Prague Salt.

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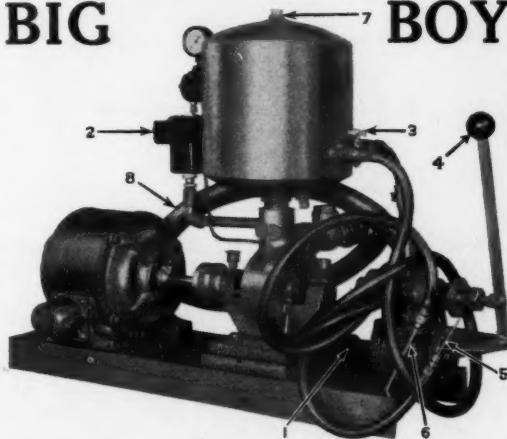
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The SHORT TIME HAM CURE

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VEIN PUMPING of hams and picnics is now a *common practice*. We can refer you to successful operators of the smaller type if you are interested. A Prague pickle is an aged, active, rich, ripe, firm pickle. The use of Prague Salt in making the pickle is more important than it might seem.

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Greaseproof **Parchment**

Rhineland Paper Company
Rhinelander, Wisconsin



Lee Mansion Brand



Cured Southern Style

THE LEE MANSION BRAND CURED HAM CO. OF VIRGINIA

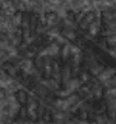
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Uniform in Color	Uniform in Solubility
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Uniform in Character of Flake	

You can depend on it—the same today—next week—next year.

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(BULK DEPARTMENT)

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PIMIEXO

— POWDERED —

*the outstanding sweet red
spice for fine flavored sausage!*



The improvement in flavor and style gives a distinct selling advantage.

More attractive quality at slight cost is a good investment — ALWAYS.

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IDENTITY Preserved

When you ship pork sausage and bologna already wrapped in Bemis Covers, printed with your trademark or label, the identity of your brand is preserved as well as the meat's cleanliness and flavor. Write for samples and prices.

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**FOR FULL LUSCIOUS SEASONING-
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DRY ESSENCE OF NATURAL SPICES

U.S. Patent No. 1,781,154 ~ Manufactured by the
Makers of Peacock Brand Certified Casing Colors

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"BOOMERANG" SEASONINGS

*have no place
in modern sausage*

SAUSAGE EXPERTS

The principals of this organization are sausagemaking and curing experts — experts with extensive technical and practical knowledge. The benefit of their experience may be had without obligation in providing solutions to *your* problems. Write!

The Man Who Knows



The Man You Know

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne, Rouladen Delicatessen and Wonder Pork Sausage Seasonings.

Beware of products bearing similar name—only H. J. Mayer makes the genuine H. J. Mayer products listed.

There's a whale of a difference in seasoning! Some seasonings impart a deliciousness that creates a fine reputation for the product they flavor — others "boomerang" back at their users and create distrust, destroy good-will and make profitable repeat sales impossible.

Inferior, cheap seasonings invariably fall into the "boomerang" class. They should *never* be used in sausage. To insure *profitable* results, seasonings must impart a delicious, piquant flavor that guarantees sales because of sheer goodness; they must be uniform, full strength and flavorful—in other words, they should be **MAYER Seasonings**.

The extra strength of **MAYER Seasonings** makes their cost in use exceedingly low. The greatest possible saving you can make by using "boomerang" seasonings is only 1/14c per pound of sausage — far too small a difference to justify using anything but **MAYER'S Special Sausage Seasonings**. Write for details and samples today!

H. J. MAYER SPECIAL SAUSAGE SEASONINGS

H. J. MAYER & SONS CO., 6819-27 S. Ashland Av., Chicago, Ill. Canadian Office: Windsor, Ontario

B & D SCRIBE SAW**NEW! IMPROVED!**

Modern features insure even greater efficiency and lower costs than ever before!

1. *Gears* are larger and heavier, giving double life and strength. Inclosed in frame, making it acid and dirt proof. Gears revolve in grease which is applied with a grease gun.
2. *Motor* has 25% more power. Connections to motor and line assemble in switch box so that no wires need be cut for cleaning or repair work.
3. *Switch* has more positive lever control, insuring longer life.
4. *Bearings.* Larger annular ball bearings in motor heads.
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LIBERAL TRADE-IN

You can now get a liberal allowance for your old pork scribe saw on the purchase of one of the 1932 B & D SCRIBE SAWS. This makes it easy and economical for you to replace worn out or obsolete scribe saws with the best, latest, most modern on the market. Send today for complete details.

B & D SCRIBE SAW**Best & Donovan**

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POPULAR PANS**"HALLOWELL" Trimming and Offal Pan**

The "HALLOWELL" is so popular on account of its smooth surface, covered as it is with an honest to goodness coating of heavy galvanizing that obliterates any crack and crevice and makes it easy to keep it sanitary.

What size do you want?

Made of Monel Metal if preferred.

See Bulletin 449 for "Hallowell" Packing Plant Equipment

STANDARD PRESSED STEEL CO.

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New Peters, Jr.
Carton Forming
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Cuts Costs of Packaging

The Peters, Jr. makes possible remarkable savings in packaging operations. Initial investment repaid in 3 to 4 months by savings effected.

Forms and lines 35 to 40 cartons per minute with one operator. Easily adjustable in wide range of sizes, eliminating need for batteries of expensive machines. The Peters, Jr. will prove a profitable investment to you.

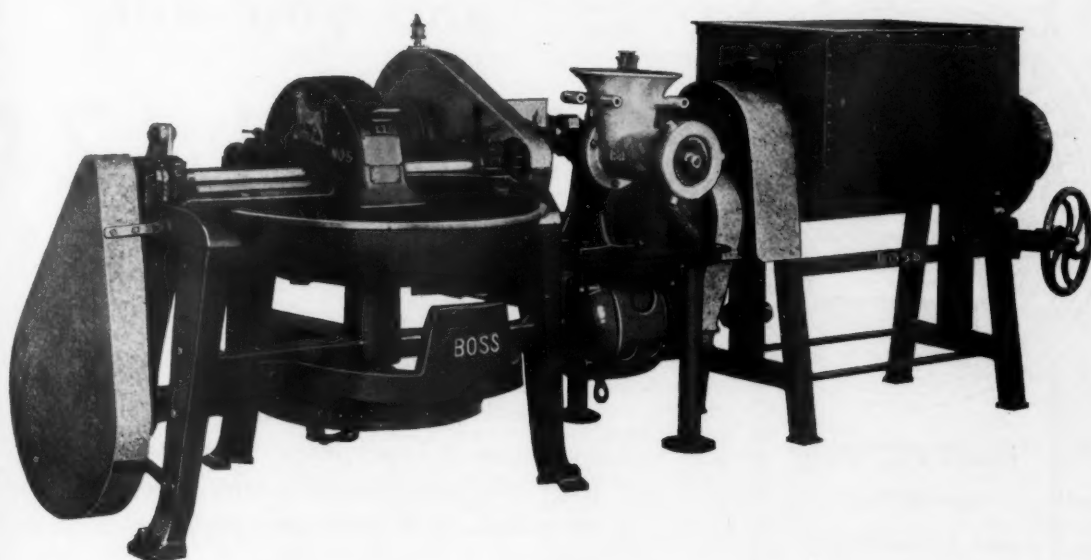


The Peters, Jr. will assist in maintaining your economy program. Savings in labor, space, maintenance and initial cost will substantially reduce your costs.

Write for details!

PETERS MACHINERY COMPANY
4700 Ravenswood Ave. Chicago, Ill.

New BRANCH HOUSE ECONOMY AND EFFICIENCY



The questions of space, capacity and expenditure are solved by the new

“BOSS” Combination

consisting of No. 5 — 100 lbs. capacity Cutter, No. 156 Grinder and No. 16 — 400 lbs. capacity Mixer, all driven from one 10 H.P. motor.

Any of the machines can be operated independent of the other, or all three machines can be operated simultaneously. It is not necessary to stop the motor — each machine is operated thru disk clutch.

IT CAN'T BE BEAT!

The Cincinnati Butchers' Supply Corporation

3907-11 S. Halsted St.,
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Mfr. “BOSS” Machines for Killing,
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STANDARDIZE YOUR DRY SAUSAGE LINE



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*for Jobbers
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Not alone the protection of the Circle E trademark which stands for top quality in Dry Sausage, but also the protection of a house that solicits no business from the retail trade.

If you pride yourself on being a judge of good Dry Sausage, we know Circle E products will please you—and please your customers. Send for complete details of our plan. At the same time we'll answer your questions, if you have any. Write today.

and you will

STABILIZE SALES and PROFITS

Admittedly, sausage business is built on good quality and fine flavor that is always *uniform*. This is especially true of Dry Sausage. Consumers want to judge today's purchase by yesterday's enjoyment of the product. And retailers base buying on consumer preference.

If you buy Dry Sausage here, there and everywhere—if you handle one brand today, another tomorrow, how can you be assured of uniformity?

In dealing with Circle E, you are offered a line so full and complete that you can secure any Dry Sausage product, no matter what it is. And you are dealing with an old established house noted for the quality of its product.

Hundreds of Circle E customers have built a big, profitable business with this line. You can do the same. Get in touch with us today.

Write for details!

Circle E Provision Company

UNION STOCK YARDS

CHICAGO, ILLINOIS

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 88. No. 18

MAY 6, 1933

Chicago and New York

Superior Shortening Value of Lard Is Now Proved by Official Tests

Lard has the highest shortening power of any plastic fat commonly used in cooking.

Its digestibility is equal to that of any fat.

It is probably the most economical shortening on the market at the present time.

These are the highlights of a statement issued by Wm. Whitfield Woods, president of the Institute of American Meat Packers, based on thousands of tests made in the industry's research laboratory at the University of Chicago over a long period of time.

The meat packing industry has always recognized the superior properties of lard, but it has hesitated to make such a statement officially without first securing confirmation of this belief through scientific research.

"The outcome of these tests constitutes a scientific discovery of great importance to the livestock and meat industry, as well as to consumers," says Mr. Woods, "for the tests, made in the Research Laboratory of the Institute of American Meat Packers, founded by Thomas E. Wilson at the University of Chicago, show that approximately three-fourths of a pound of lard has the shortening power of a pound of other plastic shortening.

High Digestibility of Lard

"The high digestibility of lard has been definitely established by a number of impartial investiga-

tors. For example, C. F. Langworthy made a study for the U. S. Department of Agriculture on the digestibility of fats and oils, and proved that lard is equal in digestibility to any fat. The data show that various hydrogenated vegetable oils vary somewhat in digestibility, but in no case was any of them ever found to be superior to lard.

"Lard, moreover, is probably

the most economical shortening on the market today.

"The function of a shortening," adds Mr. Woods, "is to make a product flaky and tender — or, as the housewife and baker designate it — short."

The tests were conducted on piecrust, which was selected for the reason that it is one of the most widely used articles of food in which the shortening agent is an important factor.

What "Shortness" Is.

The relative "shortness" of a piecrust has been explained by Dr. W. Lee Lewis, director of the Department of Scientific Research of the Institute of American Meat Packers, as that quality which permits the crust to be crushed most easily between the teeth. In practical tests, therefore, it is assumed that the weight required to break a test crust will be an index of its shortness.

To test the relative value of a shortening there has been developed an instrument called a shortometer. The essential parts of this instrument are:

1—A pan scale supporting a bridge upon which the rectangular piece of piecrust to be tested is placed.

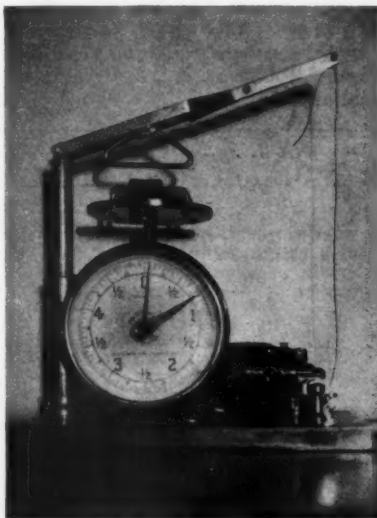
2—A breaker arm which falls between the two supporting arms on the pan.

3—A motor, geared low to supply the stress steadily and slowly.

4—A dial and hand to indicate the ounces of stress applied to break the test cake.

Piecrust Experiments.

For comparison of shortening values,



INDICATES SHORTENING VALUES.

This instrument, known as a "shortometer," is used to test the relative value of a fat as a shortening by indicating the amount of stress required to break a test piece of baked product. A rectangular piece of pastry — piecrust, for example — is placed in the instrument and pressure applied gradually by a motor operating through a breaker arm. A dial and a hand indicate the amount of force required to break the test piece.

Miss Jennie D. Fisher, research chemist of the Institute of American Meat Packers, used an average of 1,000 breaking tests of piecrust made with each fat tested. In the first of one series of experiments five fats were used. The piecrust was made with 41 parts of fat by weight to 100 parts of pastry flour; results in table 1:

TABLE I.—SHORTENING VALUES.

Kind of fat	Av. Comparative breaking strength.	shortening value.
Refined lard	15.54	100%
Hydrogenated lard	20.89	74%
Compound	21.01	73%
Hydrogenated cottonseed oil (No. 4)	21.24	73%
Hydrogenated cottonseed oil (No. 6)	22.06	70%

In another study 44 parts of fat (by weight) were used to 100 parts of pastry flour. This recipe is the one recommended by the home economics director for an important manufacturer of hydrogenated cottonseed oil.

This formula was deliberately chosen in order to be able to meet possible criticism that there had been used, for the former study, a formula particularly suited to lard.

The method of procedure for this experiment was the same at that used for the first study. The results are shown in table 2. The same five fats were used as in the first study and a vegetable compound in addition.

TABLE II.—SHORTENING VALUES.

Kind of fat	Av. Comparative breaking strength.	shortening value.
Refined lard	10.71	100%
Vegetable stearine—vegetable oil compound	12.86	83%
Hydrogenated cottonseed oil (No. 4)	14.23	75%
Animal stearine—vegetable oil compound	14.30	75%
Hydrogenated cottonseed oil (No. 6)	15.11	71%

Different Kinds of Lard Studied.

These figures again show that lard is a superior shortening agent. But to make the results more representative, and to determine that lards did not differ among themselves in shortening value, another study was made using two open kettle rendered lards, the refined steam lard used in the first two tests, two other brands of refined steam lards, and the hydrogenated cottonseed oil (No. 6) previously used. Forty-four per cent shortening was used. The results are given in table 3.

TABLE III.—SHORTENING VALUES.

Kind of fat	Av. Comparative breaking strength.	shortening value.
Refined steam lard	8.89	100%
Refined steam lard	8.66	102%
Refined steam lard	8.78	101%
Leaf lard	9.74	91%
Leaf lard	9.8	90%
Hydrogenated cottonseed oil (No. 6)	12.73	89%

These results demonstrate that lards, as a class, are of higher shortening value. It would appear that leaf lards are not quite as high in shortening value as the refined lards, but they are significantly better than the hydrogenated cottonseed oil.



PROVES LARD BEST SHORTENING.

Thousands of tests made by Miss Jennie D. Fisher, research chemist of the Institute of American Meat Packers, on lards and other shortenings have proved the superiority of lard as a shortening agent. The high digestibility of this product had previously been determined by a number of impartial investigators, including the U. S. Department of Agriculture.

In these three series of tests hydrogenated cottonseed oil (No. 6) has been shown to have about 70 per cent the shortening value of refined steam lards.

As a further check on the reliability of results another study was made of refined steam lards and the hydrogenated cottonseed oil used in each of the experiments. In this last study only 70 per cent as much lard as hydrogenated cottonseed oil was used. The shortness of the test cakes was substantially identical.

Inflation Insurance

Many lines of business are worried about price fluctuations as a result of inflation, and traders in meat products are no exception.

Provision trading is on a sale to sale basis, and long-term deliveries can be protected—for both seller and buyer—by the simple clause now included in so many trading contracts:

"Basis NATIONAL PROVISIONER DAILY MARKET SERVICE day of shipment."

Do you protect yourself by such a clause?

Do you have the DAILY MARKET SERVICE to guide you, both by mail and by wire?

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FARM BILL PASSES SENATE.

The Roosevelt-Wallace farm relief bill, with farm mortgage and financial inflation measures attached to it as amendments, has passed the Senate and is now in conference for agreement between Senate and House on details.

One important change in the Senate is that referring to processing taxes, which provides that when a processing tax is placed on a commodity such tax shall be in effect "from the beginning of the marketing year therefor next following the date of such proclamation." In the case of hogs, the marketing year is generally considered to begin on November 1.

However, such tax will not be imposed unless the Secretary of Agriculture deems it necessary. He is not required to impose a tax if he does not desire to do so. His purpose is supposed to be the raising of prices for the farmer. If the so-called inflation program accomplishes this, then the process tax and similar provisions are not necessary.

Except for the section of the bill authorizing the Secretary of Agriculture to set arbitrary prices for basic agricultural products, the conferees agreed upon all changes in the bill, including authorizations for the Secretary to use either the domestic allotment plan or leasing of marginal lands and withdrawal of them from production as alternatives to the cost of production procedure, and the assessment of taxes on processors of agricultural products to raise funds to finance either of the two approved authorizations.

The bill now covers seven basic agricultural commodities—wheat, cotton, corn, hog, rice, tobacco, and milk and its products. The conferees struck out a Senate amendment inserting sugar, and they left out cattle and sheep, voted into the bill by the House and eliminated by the Senate.

If disagreement over the basic price section does not require reference back to both houses for a vote, the conference report will probably go through in a few days and the President will sign the bill, opening the way for organizing the administration of its various provisions, including regulations affecting hogs and pork products.

PACKERS PROTEST LABOR BILL.

Meat packers presented their views on the 6-hour day, 30-hour week labor bill before a House committee in Washington this week through the Institute of American Meat Packers. The speakers were Myrick D. Harding, general superintendent of plants, Armour and Company, and Geo. M. Foster, vice president in charge of operations, John Morrell & Co., Ottumwa, Iowa. Their arguments will be summarized in the next issue of THE NATIONAL PROVISIONER.

Cold Air Discharged Above Hogs Reduces Chilling Time

Quality of refrigeration delivered by brine sprays makes them particularly suitable for hot hog chilling.

Whether the sprays are installed in lofts above the hot hog cooler, as vertical side sprays, or in patented units, they secure hog chilling results impossible to obtain either with brine coils or direct expansion.

Brine sprays chill carcasses quickly because of the large air movement they set up within the cooler. Also, due to the free moisture carried over from the sprays by the air, humidity is maintained at a favorable point. Therefore the drying out of carcasses—or shrink—usually is less than with other types of refrigeration.

Progress Toward Efficiency

Development of brine spray refrigeration has been toward increased cooling efficiency, lower installation costs and more economical operation.

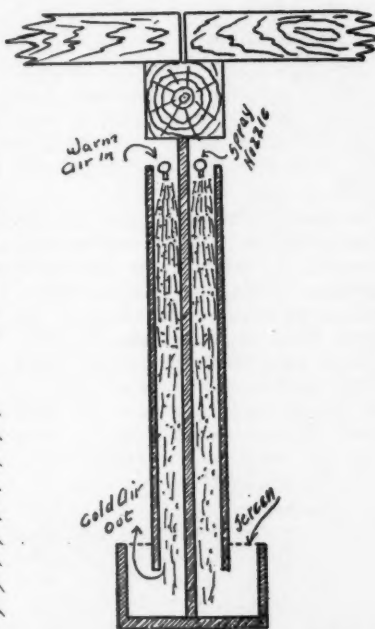
Brine sprays for chilling hot hogs were first installed in a loft above the cooler. This loft is connected with the cooler by ducts through which the warm air from the cooler is conveyed to the loft for chilling, and the chilled air is carried to the cooler.

Naturally this loft requires building

space. And the fact that the sprays are located some distance from the carcasses to be chilled necessitates a somewhat lower brine temperature than it requires when, as in some other systems, the sprays are located closer to the carcasses.

Side Sprays a Step Forward.

Insofar as hot hog chilling is concerned, the first departure from the brine spray loft method of refrigeration was what is now generally referred to as side sprays. These are confined within partitions, generally of wood, running the length of the hot hog cooler. Air is drawn in at the top of the partition and discharged into the room at the bottom. Under the partition is a trough through which the brine flows back to the brine cooler.



CROSS SECTION OF SIDE SPRAYS.

Warm air is drawn in at the top and cold air discharged at the bottom. Hams, that portion of the carcass which takes longest to chill, are in the warmer air strata, instead of the coldest, as they should be to chill quickly. This bottom discharge of cold air is cited by some packers as an objection to the side spray.

The side spray increases refrigerating efficiency, compared with the spray loft design, principally for the reason that the refrigerating medium—brine—is brought closer to the carcasses and the distance of heat transfer is considerably shortened. Building space also is saved and, in the case of new construction, it is necessary to make coolers only as high as is required to give



TOP DISCHARGE BRINE SPRAY UNIT.

In this new type of spray system warm air is drawn in near the top and cold air discharged at the top, where the greatest chilling effect is desired. The brine drains off through a pipe at the bottom of the unit, and is returned to the brine chilling tank.

Tests on these brine spray units in the plant of the Sioff Packing Co., St. Louis, Mo., show high chilling efficiency. A patent on this cooling unit has been applied for; serial No. 656,983.

the necessary height for carcass hanging.

While the side spray method of refrigeration decreases hog chilling time and reduces chilling costs and the amount of building space required, it is open to objections, in the opinion of some packers.

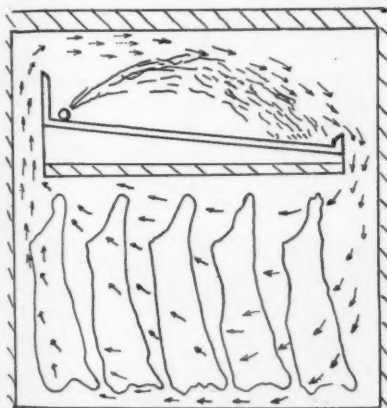
One of these is that the cold air is delivered from the sprays at or near the floor line. Its first contact with the hog carcass, therefore, is at the shoulders, while the hams, the heaviest portions of the carcass, and those requiring the longest to chill, are in the warmer air strata.

The result sometimes is that, in attempting to chill carcasses quickly, shoulders are frozen before temperature of the hams has been brought down to the proper point for cutting.

Delivers Cold Air Above Carcasses.

Realizing that a brine spray unit that delivered cold air at or near the ceiling of a cooler would be a distinct advantage, Emil Sioff, president of the Sioff Packing Co., St. Louis, Mo.,

(Continued on page 27.)



SECTION OF SPRAY DECK COOLER.

The spray deck cooler was a distinct improvement over those refrigerated with brine coils or direct expansion for chilling hogs, and is still used extensively. The principal objection to it is the space required for the spray loft. Where processing space is at a premium, the spray loft often can be put to other uses by installing side sprays or brine spray units directly in the cooler. When these latter cooling methods are used the height of the cooler is governed by the hanging height required.

Quality for 80 Years

Oldest Sausage Plant Holds To Its Formulas and Policies

Which is the oldest sausage manufacturing concern now operating in the United States? Frank and Company, Milwaukee, Wis., lays claim to this honor.

Not only do the executives of this company believe it has operated continuously for a longer period than any other similar concern, but they lay claim to the distinction of being in business in one location for a longer period than any other.

Frank and Company had its start in 1852, although 1860 is usually consid-

the start. One of these was braunschweiger. Speaking of this product, and of the early days of the company, Walter Frank, the present head of the company, and the third generation of the Frank family to hold this job, said recently:

"The first braunschweiger liver sausage to be made in the United States was produced in the Frank factory in 1852, and of all the products manufactured by us today this sausage is still made according to the original formula brought over from Germany by Louis Frank.

"And in this connection it is interesting to note that no succeeding generation ever has been able to improve on this original formula. This sausage has achieved a national reputation and is sold from one end of the country to the other."

Louis Frank died in 1913 at the ripe old age of 93. Some years previous he had been succeeded in the business by his son, Nathan Frank, who was born in 1848 and who died in 1912.

Quality Built the Business.

The present head of the company, Walter Frank, is a son of Nathan. Two brothers—Edwin E. and Arthur A.—were also active in the business until 1919, when they removed to the Pacific Coast.

Edwin E. Frank located in Los Angeles, where he organized and is today operating the Edwin Frank Co., manufacturing sausage and meat specialties. Arthur A. Frank is the head of the Frank Food Co., San Francisco, Calif. Both of these Western companies, with which Frank and Company of Milwaukee are affiliated, have built up a reputation for quality that is finding them increasing numbers of customers and ever widening markets.

As Frank and Company has stuck to old formulas that have been tried and found good, so has it maintained through the years the fundamental business policies laid down by the found-



STICKS TO QUALITY MOTTO.

Walter Frank, president of Frank and Company, Milwaukee, Wis., the third generation of the family to hold this position. The company was founded by Louis Frank in 1860. The present large and up-to-date plant of the company covers the site of the building in which the business was started.

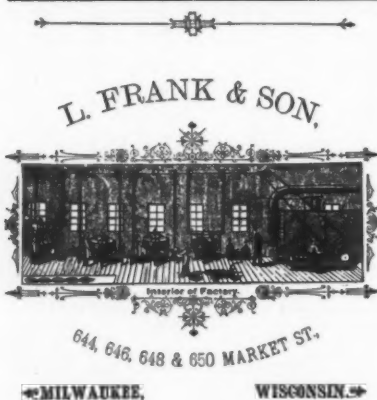
der of the company. Chief of these is to strive continually to manufacture the finest products possible, and to ask a price that will leave a fair profit.

Only by such a policy can any business grow and prosper, they believe.

Two-thirds of the production of the plant is sold outside the state, regular customers being located from coast to coast. Frank's sausages can be found in the finest markets and stores throughout the country and wherever good foods are sold.

The fourth generation of the Frank family, in the person of Robert Frank, is preparing to take over the reins when the time comes. For the past two years he has been in the operating end

(Continued on page 43.)



FRANK PLANT 45 YEARS AGO.

This front cover of an advertising folder sent out by L. Frank & Son, Milwaukee, Wis., now Frank & Co., in the fall of 1888 shows an interior view of the factory. The illustration is interesting as a means of contrasting conditions in what was even then a prosperous plant with those in the up-to-date sausage kitchen of today. Power for the operation of the equipment was supplied through belts from a line shaft operated by a steam engine. Boiler and engine are installed in the room in which processing is done. The folder advertises Crown Brand cervelat.

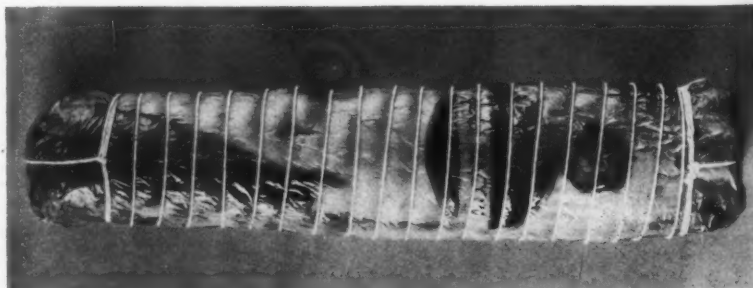
ered as the date on which the business really got under way.

It was founded by Louis Frank, who was born in Bavaria in 1820 and who came to the United States and located in Milwaukee in 1848. Four years later he was in business for himself, operating a retail sausage store.

In 1860 sausage manufacture on a wholesale scale was started in the little store, which stood on a part of the site occupied by the large, modern sausage factory in which the company is doing business today.

First to Make Braunschweiger.

Only a few products were made at



LOIN BACON IN TRANSPARENT CELLULOSE IS A POPULAR PRODUCT.

Loin bacon is one of the quality products processed in the Frank plant. The bacon is wrapped in transparent cellulose and string tied, making a very attractive package. The company also processes many other specialties which have become very popular.

Driver Training Will Not Prevent Accidents from Faulty Trucks

By H. R. Cobleigh, Motor Truck Division, National Automobile Chamber of Commerce.

EDITOR'S NOTE—This is the fifth of a series of articles on truck driver training and control. The first appeared in THE NATIONAL PROVISIONER of July 23, 1932, and explained why drivers should be trained; the second, in the issue of August 6, described the first steps in picking men; the third, appearing in the issue of September 24, outlines tests that should be given before a man is employed; the fourth, in the issue of Dec. 10, 1932, took up the training of the new driver.

Responsibility for safe operation of the delivery units of the meat plant motor truck delivery fleet is equally divided between the drivers and the packer.

It would be inconsistent and unjust to the drivers for the packer to attempt to operate a driver-control system, involving penalties for accidents, if drivers are required, or even permitted, to take out trucks that are not systematically inspected and maintained so as to be free from discoverable dangerous defects.

Important as driver supervision is, lack of it would be more excusable than neglect of equipment supervision.

The first question the packer has to decide is whether he shall have inspection and repair work done by his own force or by an outside organization.

Factors Governing Repair Policies.

The answer, in large measure, depends on the size of the fleet. Quite often both procedures are followed, the question narrowing down to what specific operations shall be done in the plant shop and what done in an outside shop. Economy and convenience will determine the decision in each case.

Factors to be considered are as follows:

- 1—Number and kinds of trucks.
- 2—Territory, and particularly distances, covered from the garage.
- 3—Availability of outside service.
- 4—Quality of outside service.
- 5—Relative cost and satisfaction resulting from the alternate policies.

No formula can be laid down to work out the answer for any given set of conditions. Analysis of an expert, called in if necessary, would be the best guide. In the following article a few principles are given by which meat packers may judge how far they are justified in going to provide inspection and repair facilities. Finally, by experimentation, they can work out their own policies.

For the smallest fleet there should be provisions for the daily, or at least reasonably frequent, inspection of brakes, steering gear, tires, lights, horns and other signaling devices. Enough of the time of a man or men will be the principal expense.

Choosing Shop Equipment.

The required investment in tools and testing equipment is so small that it will be warranted in every instance. For the more refined tests, such as wheel alignment, brake adjustment, etc., outside service stations may be relied upon, unless the fleet is large enough to call for enough use of this equipment for its purchase to be an economy.

When inspection reveals a need of adjustments or repairs, unless they are such as can be made by a reasonably skilled mechanic with hand tools, the work should be done by a specialist who has particular tools for work. This applies to such operations as relining brakes, truing brake drums, straightening axles and any others that only a well-equipped expert should attempt. Work of this character is usually sent to outside shops by all but the larger fleet operators.

Self service in lubrication and the tightening of loose nuts and bolts, requiring no heavy investment in equipment, will also be in order for the smallest fleet. There may well be added facilities for numerous operations that may be classified as maintenance rather

than repairs, such as: adjusting carburetors; fuel feed, ignition and electrical systems; engine valves, and bearings of all kinds.

Maintenance Procedure.

Carbon removal and engine tuning may be left to the fleet's own mechanic, but complete overhauls and major repairs are likely to cost less and be better done in the shops of outside specialists.

If the fleet is all of one make and that maker has a good service station near at hand, that will probably be found to be the place to get the best work at the lowest cost. Many fleet owners have contract arrangements and send in their trucks periodically, in rotation, for the attention of those who are thoroughly familiar with all of the mechanism.

Overhauling Practices.

For moderate size fleets of from 20 to 40 units much more may be done in the company's own garage unless exceptionally good arrangements can be made with outside shops. It is always a matter of which way the fleet owner can get satisfactory service at least cost.

Only the largest fleets are likely to find it profitable to do complete engine overhauling—cylinder reboring or regrounding, fitting new pistons, body rement, etc.

Too much cannot be said against the common and bad practice of inspecting trucks only after drivers have reported troubles. Nothing should be taken for granted, not even when the driver has reported the vehicle O. K.

Inspection Should Be Systematic.

Of first importance is that inspections should be made regularly. Brakes,



HELPS BUILD DEMAND FOR PANZY MEATS.

This attractive Reo truck is the newest addition to the delivery fleet of the Alabama Packing Co., Birmingham, Ala. The body, manufactured by the Cleveland Manufacturing Co., Birmingham, is 10 ft. long, 72 in. wide and 69 in. high. Two ventilators are installed in the front. The roof is insulated. Panels are of pressed steel backed up with 1/4-in. veneer. All wood in the body, with the exception of the veneer panels, is white oak. The body is equipped with double doors and tail gate.

steering gears and tires should be inspected daily no matter how little the car is run the day before. Inspection of other parts for repairs that are not so necessary to safety as to continued and economical operation are usually made at specified mileage intervals. In other words, the driving mechanism should be inspected according to the miles of use and the stopping and control mechanism on a time basis.

Next to regularity in inspection is thoroughness. Unfortunately the more regularly inspections are made the more perfunctory they are likely to become. The best way to insure thoroughness is to provide the inspector with a printed report form, itemizing the parts that must be examined, requiring him to check each item as he inspects it on that form either O. K. or indicating the defect.

Each form should be dated when the inspection is made. The reports showing need of repairs may be used as work cards for the mechanical force or outside shop. After the defects are corrected that should be noted and dated on this form, or the separate work order if one is used, and filed. This procedure affords a record that may be very valuable in subsequent investigations of accidents or mechanical failures to fix the responsibility.

Drivers' Maintenance Responsibility.

A moot question is how much the driver should be expected or allowed to do on the truck himself. Some say, "Absolutely nothing," maintaining that his responsibility ends with his reporting anything out of order. If he breaks down on the road he should telephone the shop to send some one to come and get him going or tow him home. A few go so far as not to allow a driver even to change a tire.

This exception generally has to be made to save excessive delay where trucks operate to any considerable distance from the garage. Otherwise it is good policy to forbid the driver to try to help himself out of mechanical trouble, even if he is qualified as a mechanic, it is wiser to keep the responsibility for the mechanical condition of the truck in the maintenance crew.

On the other hand, the shop should not be held entirely responsible, in spite of their inspection work, for overlooking corrections of faults that should have been reported by the driver. There should be a very rigid rule, therefore, that the driver must report any defect of which he is aware. There are two practices commonly followed each of which has its advocates. One is to report O. K. item by item or in toto; the other to report only the complaints. The end is accomplished either way if

the defect is corrected, but if an unreported fault develops some feel that a driver can be censured more severely if he has reported the condition as O. K.

When it is discovered that a driver failed to report a fault of which he must have been aware, he should be penalized sufficiently to cure the negligence, as by the loss of some credit toward a bonus or other reward, a fine or the loss of a day's vacation where one is given with pay. If such lapses become chronic, a driver should be dismissed.

What to do when trucks have accidents will be discussed in the next article in this series.

PEARL PACKING INSURES MEN.

A group life insurance policy involving a total of \$57,500 has recently been acquired by the Pearl Packing Company, Madison, Ind., for the protection of 53 employees. The policy was issued by the Prudential Insurance Company of America and each worker is eligible to insurance in amounts ranging from \$1,000 to \$2,500, according to rank. The premium payments will be shared by the employees and the employing company, the policy being of the contributory type.

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, May 3, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on April 27, 1933:

	Sales.	High.	Low.	—Close—
Week ended,	May 3.—	May 3.—	May 3.—	May 3.—
May 3.	May 3.	May 3.	May 3.	May 3.
Amal. Leather..	1,000	2	2	1%
Do. Pfd.	500	14	14	11%
Amer. H. & L. 1,900	6	5%	5%	6%
Do. Pfd.	1,500	23 1/2	23 1/2	24
Amer. Stores ..	6,700	40 1/2	39 1/2	40%
Armour A.	59,355	3%	3%	3%
Do. B.	29,550	2 1/2	2 1/2	1%
Do. Ill. Pfd. 12,100	22 1/2	21 1/2	22	19
Do. Del. Pfd. 1,000	60 1/2	60	60 1/2	57
Barnett Leather ..	2,700	59 1/2	59 1/2	59 1/2
Berchut Pack. 2,700	59 1/2	59 1/2	59 1/2	56
Bohack, H. C.	22
Do. Pfd.	85
Brennan Pack.	19
Do. Pfd.	50
Chick. C. Oil.	3,300	14 1/2	14 1/2	14 1/2
Childs Co.	2,400	4 1/2	4 1/2	3%
Cudahy Pack.	2,800	40 1/2	40	36
First Nat. Strs. 6,000	58 1/2	58 1/2	58 1/2	58
Gen. Foods	75,300	32	31	30 1/2
Gobel Co.	19,400	7 1/2	7 1/2	6 1/2
Gr. A. & P. 1st Pfd.	240	119 1/2	119 1/2	120
Do. New	900	167	163	160
Hormel, G. A.	100	15	15	15
Hygrade Food. 1,200	4	3 1/2	3 1/2	3
Groger, G. & B. 40,800	29 1/2	27 1/2	28	28 1/2
Libby McNeill. 12,050	8	6	6	3 1/2
McMarr Stores.	8%
Mayer, Oscar	5 1/2
Mickelberry Co. 2,400	4 1/2	4	4	4 1/2
M. & H. Pfd.	34
Morrell & Co.	100	34 1/2	34 1/2	34 1/2
Nat. Ed. Pfd. A.	1 1/2
Do. B.	1 1/2
Nat. Leather ..	9,400	19 1/2	19 1/2	19 1/2
Nat. Tea	48,700	19 1/2	19 1/2	19 1/2
Proc. & Gamb. 30,000	38 1/2	37 1/2	37 1/2	36 1/2
Do. Pr. Pfd.	680	100 1/2	100 1/2	100 1/2
Rath Pack.	190	21	21	22
Safeway Stores. 27,300	48 1/2	46 1/2	47 1/2	44
Do. 6% Pfd.	370	88 1/2	86	88 1/2
Do. 7% Pfd.	510	92	91	92
Stahl Meyer	4 1/2
Swift & Co.	80,850	19 1/2	15 1/2	15
Do. Intl.	25,700	23 1/2	22 1/2	21 1/2
Truist Pork	10
U. S. Cold Stor.	38 1/2
U. S. Leather	19,400	15 1/2	14 1/2	15 1/2
Do. A.	15,000	15 1/2	14 1/2	15 1/2
Do. Pr. Pfd.	300	59	59	54
Wesson Oil	13,100	18 1/2	18	18 1/2
Do. Pfd.	1,800	50 1/2	50 1/2	50 1/2
Wilson & Co.	5,300	3 1/2	2 1/2	2 1/2
Do. A.	7,000	8 1/2	8 1/2	8 1/2
Do. Pfd.	2,300	32	31	32

CHAIN STORE NOTES.

Florida's senate has passed a bill providing for a graduated tax on chain stores. For each store of chains from 2 to 15 an annual fee of \$15 is set; a \$50 annual fee is provided for stores in chains of from 16 to 30; \$250 on chains with from 31 to 50 members; \$450 on each store in chains numbering 51 to 75 stores, and \$600 on each additional store from 76 up. In addition the bill requires payment of \$3 a year on each \$1,000 worth of stock carried in all stores and allows cities and counties to levy taxes up to 50 per cent of the state tax.

Great Atlantic & Pacific Tea Co. has leased space for grocery operations in the Dallas, Tex., store of Sears, Roebuck & Co. The latter has let food concessions in about fourteen of its class A stores, but this is the first concession let to Atlantic & Pacific.

Increased business has made necessary a new location for Buehler Bros. (meat chain), Michigan City, Ind., store. The business is now conducted in larger quarters at 529 Franklin st.

Quality Service stores, a new voluntary with 100 members, goes into operation this month, according to W. L. Gibson, organizer. Headquarters have been established at Chattanooga, Tenn.

The Hill Grocery Co., Southern chain store operators, has purchased the Magnus Grocery Co.'s Alabama chain.

A meat commissary is being opened in Chicago, Ill., by the National Tea Co., which is expected to handle nearly a million pounds of meat weekly.

Complaint of the Great Atlantic & Pacific Tea Co. to prevent enforcement of the South Carolina chain store tax has been dismissed with the consent of both parties. It is understood the action was taken to pave the way for an appeal to the U. S. Supreme court.

FINANCIAL NOTES.

National Dairy Products Co. reports a net profit of \$12,537,380 for 1932, compared with \$22,547,973 in the previous year. Cash on hand after payment of the January 3 dividend was in excess of \$25,400,000, which was reported to be over 1.5 times total liabilities.

Corn Products Refining Co. earned \$2,098,613, equal to 65c a share, for the three months ending March 31. This is comparable to earnings of \$2,111,173, or 66c a share for the same period of 1932.

Adolf Gobel, Inc., and subsidiaries report for the twelve weeks ended Jan. 21 net loss after depreciation and other charges, \$42,218, compared with \$19,086 loss in corresponding period of the previous year.

BOHACK EMPLOYEES BENEFIT.

The estate of Henry C. Bohack, founder and head of the Bohack chain of stores, Brooklyn, is appraised at \$2,289,036 gross and \$1,653,195 net in a report filed in the surrogate's court. Mr. Bohack died Sept. 17, 1931. About 165 employees who have been with the company ten years or more will divide \$50,000. The bulk of the estate will go to Mr. Bohack's family.

Watch Wanted page for bargains.

EDITORIAL

Wise Spending vs. Foolish Saving

When the spread between meat costs and selling prices narrows, the obvious thing to do is to attempt to widen it. This may be done in one or both of two ways — increasing selling prices or lowering costs. When low selling prices are beyond the power of the packer to change, his effort must be confined to those factors over which he has more or less control — plant production and merchandising costs.

Packers have worked strenuously during the past two years to bring costs in line with selling prices. In the main progress has been made. Meat plant processing costs are probably as low today as they ever have been. Working forces have been reduced; wages and salaries have been cut, and many sources of waste and loss have been ferreted out and corrected.

But the spread out of which profits must come has narrowed as fast as the packer could reduce costs — in some cases perhaps faster. Further cost reductions are not only desirable, they are imperative.

Economies in meat plants have been made largely without involving capital expenditures. While the cash position of many packers is good, there has been a hesitancy to dip into cash reserves. It has been difficult for packers to appreciate, with the future so uncertain, that every day they hesitate to make expenditures for improved, money-saving methods and equipment they have been losing money. Now that they are face to face with the necessity for spending to bring costs down still further, some are beginning to realize that they have been paying for these improvements without enjoying the benefits they might have had from them — that they have paid in higher costs what could have been saved, and in waste and loss what could have been prevented.

One packer is installing a conveyor to transport pickled cuts from the meat washer to the smoke-houses. It is costing him about \$1,700.00. The saving will be close to \$1,000 yearly in labor alone. There will be an additional advantage in time saved. This packer considered the installation of this conveyor three years ago, but dropped the matter because of the expense involved. Had the conveyor been installed then, it would have been paid for more than a year ago. Today the \$1,000.00 saving — badly needed by this packer — would be clear gain, to be credited to the profit side of the ledger. *It would pay a dividend of 6 per cent on \$16,666.00 of capital stock.*

Two years ago a survey by competent engineers was made of the power department of a packing plant with a capital of \$1,500,000. This showed that modern equipment would enable this packer to produce steam and power for \$60,000.00 less than it was then costing him. The capital investment was considerable, but the savings would have paid the entire cost of the improvements in somewhat less than four years.

This packer had the money, but he refused to let go of it to make a large annual sum easier than he could make the same amount of money in any other way. Today he wishes he had the more efficient equipment. He needs this \$60,000 yearly. *It would be sufficient to pay 4 per cent on the plant capitalization — just 4 per cent more than the stockholders have received the past two years.* He is now considering going ahead with the improvements, but because he does not have the money available he is going to have to pay a large financing charge — a cost he could have saved by acting when he was flush.

His hesitancy has cost him \$120,000.00 in cold cash. On top of this he will have to pay for the privilege of using someone's money. It will be another year, perhaps, before the up-to-date power plant can be placed in operation — another \$60,000.00 gone. It is difficult to see how this packer benefited by his reluctance to spend money to make money.

Many such instances could be cited. Despite existing economic conditions many meat packing companies are in a good cash position. They have capital for plant improvements to reduce operating costs and to improve their competitive position. And some of these, no doubt, will continue to follow the policy of limiting expenditures to absolute needs — and lose money by doing so.

Greater profits always are acceptable. The packer who makes plant betterments before costs increase will have a considerable advantage over his competitor who delays until business gets better. He will earn a greater interest on his investment, pay for his improvements sooner and will have had greater earnings in the meanwhile.

Business conditions will improve, but whether they do or not should have little bearing on a constructive policy regarding capital expenditures, particularly those made to widen the spread between costs and selling prices.

THE NATIONAL PROVISIONER, Chicago and New York. Member Audit Bureau of Circulations and Associated Business Papers, Inc. Official organ Institute of American Meat Packers. Published weekly at 407 So. Dearborn st., Chicago, by The National Provisioner, Inc. PAUL I. ALDRICH, President and Editor. E. O. H. CILLIS, Vice Pres. and Treasurer; FRANK N. DAVIS, Vice Pres. and Advertising Manager. Eastern Offices, 300 Madison ave., New York City. Pacific Coast Representative, Norman C. Nourse, 1031 So. Broadway, Los Angeles, Calif.

Practical Points for the Trade

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Minced Ham Loaf

The demand for ready prepared meats is increasing with the arrival of warmer weather, and there is a call for meat loaves of many kinds. A packer asks how to make ham loaf. He says:

Editor The National Provisioner:

We would like to make a minced ham loaf and would be glad for information that would enable us to put out a product just a little different from loaves of this type commonly sold.

Minced ham loaves, like other meat loaves, may be made with a number of different combinations and seasonings. To be called minced "ham," however, the product must be made from ham. Heavy hams may be used for the purpose or those which for any other reason, such as bruises that must be trimmed out, rough skins, etc., are not used as regular or skinned hams.

Take 100 lbs. of cured ham trimmings, not more than 80 per cent lean. Grind through the $\frac{1}{8}$ -in. plate and put in the mixer. Add the following seasoning:

- 5 oz. white pepper
- 8 oz. sugar
- 1 oz. ground celery
- $\frac{3}{4}$ oz. ground cloves
- $\frac{1}{2}$ oz. cinnamon.

Mix spices thoroughly and add to the ground meat in the mixer. Be sure the seasoning is well distributed. Then mix in 5 tablespoons of mapelene extract dissolved in 1 pint of cold water. Press this in molds lined with parchment paper and put the lid on as lightly as possible. Cook for 3 hours to 3 $\frac{1}{2}$ hours at a temperature of 160 to 165 degs. F. Cool and put in the chill room until the following day.

Then take out of the molds and sprinkle with granulated sugar on all sides. Care should be taken to see that the sugar is sifted on uniformly. Put in an oven at 550 degs. F. and leave for 6 minutes. Take out of the oven and put 4 slices of pineapple in a row on the smooth surface, being sure that the pineapple is thoroughly drained so that the juice will not run down and spoil the sugar coating. Put either red or green cherries in the center of each slice of pineapple. Sprinkle the whole mass again with granulated sugar, put in the oven again for 8 to 10 minutes until the sugar browns. Then put back in the cooler.

Be sure the oven is hot when the sugared loaves are put in as otherwise they will crack and come apart. At the same time be careful that none of the loaves are browned too much.

This loaf may be made of cured pork

trimmings but it must not be called a minced "ham" loaf, but rather a meat loaf or sausage loaf.

Veal and Chicken Loaf

To 100 lbs. of the meat mixture suggested for the minced ham or sausage loaf above, add the following:

35 lbs. of cooked veal and pork trimmings cut up in pieces about $\frac{3}{4}$ in. square and the meat of two large chickens, skinned and picked off the bones. Cook the chicken, pork and veal all together, in just enough water to cover. Season with salt and pepper, two or three onions and a spoonful of ground celery seed. After the boiled meat has cooled off so that it is easy to handle, place it on a cutting table and dice it in $\frac{3}{4}$ -in. squares. Add this to the meat dough in the mixer.

A can of chopped pimienta is optional, also fat cube meat and chopped parsley. Bake the same as other loaves. Dip in glaze. Before dipping the loaves may be stencilled with paprika letters which adds to their appearance in the display case.

MEAT SOAKING SCHEDULES.

If meats are soaked too long, time and money are lost; if they are not soaked enough, quality is affected. Packers who follow the soaking schedules in "PORK PACKING," The National Provisioner's new book for pork packers, can't go wrong.

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name
Street
City

Enclosed find 5-cent stamp.

Mould in Wrapped Ham

What makes smoked hams get mouldy? A small packer writes as follows regarding this:

Editor The National Provisioner:

We get complaints from the trade that our smoked hams are mouldy. We have more trouble with this in hams that are wrapped, and that means our best grade of hams. Can you tell us what the cause might be?

This is usually caused by wrapping meats too long before they are shipped, or wrapping them too soon after they come out of the smokehouse.

It is well to let the hams hang on the smoke trees for 24 hours after they come out of the smokehouse to cool off thoroughly. If at the end of this time they are not needed for orders, they should be allowed to hang and should not be wrapped until just before they are shipped.

When meats are wrapped while they are still warm moisture accumulates on the surface and is likely to result in mould. This happens also if the meats are not dried enough in the smoking process.

It would be well, therefore, for this packer to check on his smoking operations, also to see that the meat hangs in the smoked meat hanging room the right length of time before it is wrapped. If he checks on these things he will probably find the source of the trouble.

Keeping Dry Sausage

A sausagemaker complains that his thuringer dry sausage gets wrinkled in the cooler. He says:

Editor The National Provisioner:

We have trouble with our dry sausages, such as thuringer and salami, getting wrinkled and mouldy. These sausages wrinkle in the cooler and when they are stored away they get mouldy. How can we overcome these troubles?

Neither dry thuringer nor salami should be put in the cooler. Sausagemakers who have no dry rooms should not undertake to make these products.

Following is said to be a good way to keep dry sausage from getting mouldy:

Have a barrel of boiling water in which a heaping bucket of salt is dissolved close at hand when the sausage comes out of the smokehouse. Dip each sausage five times up and down in this boiling brine. This sets the casing, and it is claimed keeps it from ever getting mouldy. A steam pipe must be run into the barrel of brine, so it will be kept boiling continually, but not too fast.

Making Fresh Thuringer

A good deal of fresh thuringer sausage is used in the spring and summer months. One sausage manufacturer wants a good formula. He says:

Editor The National Provisioner:

Tell us how to make a good fresh thuringer. Is it made of all pork? What seasoning is used? What is it stuffed in?

Fresh thuringer is different from pork sausage, although some manufacturers stuff coarse ground fresh pork in large hog casings and sell it as thuringer.

Both veal and pork should be used in the manufacture of fresh thuringer. The proportions differ, some sausage-makers using only 10 per cent veal, while others use a considerably larger proportion. The pork trimmings should be about 55 per cent lean.

Chop the veal, to which some ice but not too much may be added during the chopping process to keep it cool. Grind the pork through the $\frac{1}{4}$ -in. plate. Put the pork and veal in the mixer and mix thoroughly, adding the following seasoning:

- 1 oz. mace or $1\frac{1}{2}$ oz. nutmeg
- $\frac{1}{4}$ oz. ground caraway
- 1 oz. ginger
- 6 oz. pepper
- $\frac{1}{4}$ oz. ground celery seed
- 1 oz. coriander
- 7 oz. sugar
- 2 lbs. 2 oz. salt

Stuff in large hog casings, linked off 3 to 5 to the pound.

If desired the sausage may be dipped in boiling water for one minute, or sold strictly fresh. If it is dipped in boiling water it prevents it from bursting when the consumer cooks it.

This is a delicious luncheon sausage. It may be served with a great variety of vegetables. All such sausage when being prepared for the table should either be pierced or well scalded, as it will pop open in the frying pan or on the griddle. This is a good point for sausage manufacturers to pass along to the consumer in the form of cooking suggestions.

Handling Hogskins

Few hogs are skinned, but it is sometimes desirable to remove the entire skin from a carcass that is to be used for edible purposes. More frequently it is a hog that must go to inedible that is skinned and the skin used for leather. A packer writing regarding this says:

Editor The National Provisioner:

We have never skinned hogs, but would like to know how this is done and how the skins are cured. Any information you can give us along this line will help us.

The first operation in removing a hog skin whole is to make a straight split down the belly from under the lower

jaw to the tail. Split the fore legs and hind legs from the belly to the hocks. Then split the face up to the crown, and the hide is ready to be skinned off.

It requires an experienced butcher to take off the skin without cutting, and cuts and scores reduce the value of the cured skin. It is better to leave some fat on the skin than to have it taken off too close, with resulting cuts and holes in the skin.

Pig or hog skins are graded as No. 1, No. 2, glue and pig skins. The No. 1's are skins free of holes and that are well taken off; No. 2's have a small number of holes; while glues are those that are badly cut up, scored or hair slipped. Pigs are small No. 1's and No. 2's, free of glues.

When the skins are ready for curing they are laid flat in a pack with a mixture of about 75 per cent coarse salt and 25 per cent fine salt. It requires about two weeks to cure hog and pig skins, after which they are taken out of the pack, shaken well over a barrel and the grades selected out.

USE OF SODIUM NITRITE.

Sodium nitrite has come into prominence in meat curing. How is it used? Curing formulas containing sodium nitrite are published in "PORK PACKING," The National Provisioner's new test book. Curing cellar foremen should have the information contained in it.

Steam and Power Savings

If you could get your power for nothing, Mr. Packer, would you be interested?

Others are doing it.

Surveys of packers' heat and power conditions made by a number of engineers in a variety of packing plants show tremendous possibilities of savings.

Results of these studies are covered in a series of articles now appearing in THE NATIONAL PROVISIONER.

When completed a limited edition of this series will be printed in pamphlet form. If you want the facts and figures it contains, fill out and return at once the following coupon:

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Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Clifford L. Iorns, doing business as VIPRO Corp., St. Louis, Mo. For soy oleum or soy bean oil used as a food and an ingredient of foods. Trade mark: VIPRO. Claims use since September 30, 1932. Application serial No. 334,823.

VIPRO

William Underwood Co., Watertown, Mass. For canned meat hash. Trade mark: "BROWNIT." Claims use since Dec. 30, 1932. Application serial No. 334,415.

"Brownit"

Agar Packing & Provision Co., Chicago, Ill. For boneless smoked pork butts and spiced ham. Trade mark: AGAR'S SUGAR MEATS. Claims use since February 15, 1932. Application serial No. 302,364.

**Agar's
Sugar Meats**

J. W. Beardsley's Sons, Newark, N. J. For prepared meat products—namely, corned and dried beef, sliced bacon packed in tins, vacuum jars, and cartons. Trade mark: REPRESENTATION OF A RED BAND. Claims use since 1893. Application serial No. 303,989.

LIVESTOCK STATISTICS.

Statistics of hogs, cattle, calves, sheep and lambs for 1932, with comparative figures for previous years, have been issued by the Chicago Daily Drovers Journal in its "Yearbook of Figures of the Livestock Trade," this being the thirty-second edition of this annual. Figures given cover not only the Chicago market but include those for many outside markets.

An example of the figures furnished are those for hogs, of which the average weights weekly are given, also average weight monthly and yearly since 1877, average monthly prices, stock hog output from 61 markets, top and average prices weekly, monthly and yearly and many other figures.

Figures are also given of Chicago and outside packing and of grains, provisions and produce. The price of the book is 50c per copy.

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DeFROSTaire pays for itself many times over by cutting operating costs of ice machine and reducing shrinkage and spoilage.

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I am interested in increasing the efficiency of my refrigerator and of reducing losses and expenses. Please send me all the details of your new DeFROSTaire.

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What It Is

The DeFROSTaire is an entirely new principle of refrigerator air conditioning. It is *not* a refrigerating machine. It enables your present refrigerator to operate at maximum efficiency.

Easy to install, and requires no change in your present refrigeration system. Economical to operate.

Distributors Wanted

Wanted at once, energetic men with refrigerator knowledge to become distributors for DeFROSTaire, the sensational new air-conditioner for refrigerators. Demonstrations have resulted in 90% sales. Small capital required. Write for full details.

THE BROWN CORP.
Syracuse, N. Y.

Refrigeration and Frozen Foods

NEW BRINE SPRAY METHOD.

(Continued from page 19.)

recently set to work to develop and patent such a cooling system. The results are shown in the accompanying illustrations.

The Sieloff unit is constructed of galvanized iron and is rectangular in cross section. As will be seen from the sketch it consists of two chambers, one behind the other. The sprays are installed at the front, the rear chamber serving as an air duct through which the air chilled in the front section is delivered into the room at or near the ceiling.

A hot hog cooler in the new Sieloff plant recently was equipped with these spray units, and a number of tests made to determine the general cooling efficiency.

In one typical test 345 hogs were chilled, a recording thermometer being installed to secure an accurate temperature record. This record shows that killing started shortly before 9:30 a.m., at which time the temperature of the cooler was about 23 degs. Fahr., and continued until shortly before 11:00 a.m., when the cooler temperature had increased to slightly under 40 degs., the highest point reached during the test.

Hogs Chilled in 14 Hours.

From the high point of 40 degs. the cooler temperature dropped gradually until about 4:00 p.m., when it had reached between 28 and 29 degs. From this time on it remained practically constant, within a degree or two, until completion of the test.

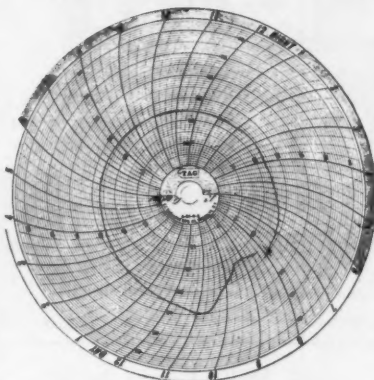
At the end of 14 hours after the hogs had been placed in the cooler the temperature of the hams had reached 35 degs. at the bone. A brine temperature of 15 to 20 degs., at a pressure of 25 to 30 lbs. was used.

Numerous tests have been made in this cooler at various times to determine temperature variations between all locations. At no time has a differential greater than 2 degs. been found after the hogs had been chilled.

Installation of Spray Units.

In this cooler the spray units are installed along the walls. Valves are placed at each unit, so that as the room temperature is brought down those sprays not required to hold the temperature constant may be shut off.

Inasmuch as the air circulation is obtained without the use of fans, blowers, or mechanical devices, and as the units are distributed evenly along the walls, no strong air currents are notice-



HOGS CHILLED IN 14 HOURS.

This temperature record of a cooler equipped with Sieloff top discharge brine spray units was made on a day when 345 hogs were killed. Hogs started coming to the cooler about 9:30 a.m., at which time the cooler temperature was about 23 degs. Fahr. Carcass delivery continued until about 11:00 a.m., when the cooler temperature had reached slightly under 40 degs. From this time on the temperature dropped gradually until about 4:00 p.m., when it reached about 27 degs. From then on until the conclusion of the test it remained practically constant. Thermometers in the hams registered 35 degs. Fahr. in 14 hours.

able, although smoke tests have shown that a large volume of air is in motion at a slow velocity.

This is ideal as far as quick chilling and low shrink are concerned.

The equipment, it is said, is effective in coolers for hogs, beef, calves, sheep, sausage, etc., also in curing cellars, especially where double deck barrels are used.

REDUCING TRUCK BODY WEIGHT.

Laws in many states regulating the total weight of trucks and loads that may be transported over improved highways have caused automotive engineers and truck body builders to give considerable thought and study to designing trucks of light weight. This has been particularly true in the case of mechanically refrigerated trucks, in which the pay load necessarily is cut down by the weight of the compressor and the equipment to drive it.

The lightweight aluminum alloys have been used successfully to produce trucks and bodies of light weight, as has also Dowmetal, a magnesium alloy heretofore employed chiefly in the aviation industry where its ultra light weight, together with marked strength, has made it of great value.

One body of this latter metal, placed in service recently, weighs barely 2,000 lbs., but is roomy enough to hold 500 gallons of ice cream. This represents a payload, which with conventional body construction would require a body weighing approximately 4,700 lbs. and a 3 to 3½ ton heavy duty chassis. The body is, however, mounted on a 2-ton chassis.

REFRIGERATION NOTES.

The County Home at East View, Westchester County, N. Y., will be equipped with a refrigerating plant.

State School for Boys, Warwick, N. Y., is being equipped with a refrigerating plant.

John N. Hoff, Patterson, N. J., Isadore Unger and Nathan I. Hodes, New



TOP DISCHARGE SPRAY UNITS INSTALLED IN HOT HOG COOLER.

By putting the coldest air above the top of the carcasses bone temperature of hams is being brought down to 35 degs. Fahr. in 14 hours. While no drafts are noticeable, these units move a large volume of air and keep the cooler dry. Any number of units may be used as required to secure and maintain temperatures. These vertical side spray units may be seen on side walls of cooler.

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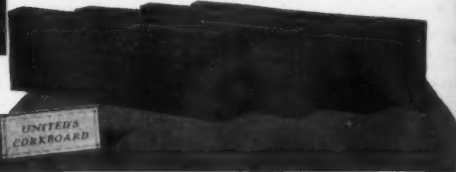
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Manufacturers and Erectors of Cork Insulation



York City, have incorporated the Federal Cold Storage Co., Jersey City, N. J.

The Little Rock Cold Storage Co., Little Rock, Ark., was recently incorporated by H. T. Welch and M. C. Hutton.

C. Liebowitz has incorporated the Ever-Ready Refrigeration Co., New York, N. Y.

The Board of State Harbor commissioners have approved a 40 per cent increase in refrigerated space at the State Pre-Cooling Terminal, China Basin, San Francisco, Cal. The additional 200,000 cubic feet of space will permit the handling of 75,000 additional tons of fresh products for trans-shipment.

STAR SIRES FANCY BACON.

The son of a movie star today—bacon tomorrow!

This might well have been the epitaph of a carload of Hampshire hogs received recently at the plant of the Kohrs Packing Co., Davenport, Ia.

The animals were all sired by Blue Boy, the prize boar in Will Rogers' recent picture, "State Fair." Word of the relationship of the porkers was learned through a letter written by the railroad agent at West Liberty, Ia., from where the hogs were shipped, to his superior in Davenport, who in turn informed the executives of the packing company. G. Frank Morris, traffic manager for Kohrs, has written to Will

Rogers informing him of the fate of Blue Boy's progeny, and suggesting that the hams and bacon resulting might well be called "Rogers' Products."

Those who saw this intensely human picture may be interested in the further adventures of Blue Boy, who was grand champion at the 1932 Iowa State Fair. He has been given to the cause of high school vocational agricultural education in California by the Fox Film Corp., and his home will be at the California Polytechnic School at San Luis Obispo. He will be kept by the Future Farmers of America chapter at the school, and his offspring distributed among other Future Farmers in high schools throughout the state.



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KALAMAZOO VEGETABLE PARCHMENT CO.

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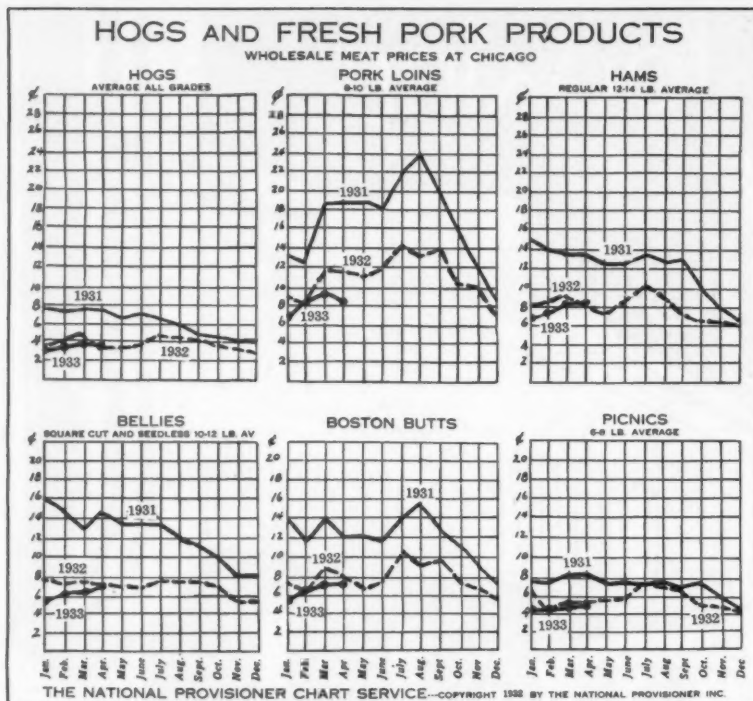
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SEE paper made by hand, just as it was done in 1833. Then follow the century of progress in the manufacture of paper until it leads you to the whirring, block-long, high-speed paper making machines of "The World's Model Paper Mill."

You will find us in the midst of great food exhibits. Dozens of famous foods, protected by KVP Papers, will be all around us. We will also display office and business papers, ruled and school papers, and household specialty papers.

Our exhibit attendants will be eager to make your visit interesting and instructive.



These charts in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of prices of fresh and cured pork products and live hogs at Chicago during the first four months of 1933 compared with trends of 1932 and 1931.

Fresh and cured pork prices showed a general upward trend during April, although in no case did they advance beyond the average price that prevailed during the same month last year. In only one case—loins—were they appreciably lower, however. In a number of cases they are approximately the same as prevailed during April, 1932.

While some of the advance for the month was due to speculative buying, there are many features to the market that lend encouragement to the thought that prices may seek still higher levels. One of these is the comparatively modest stocks on hand. While somewhat higher in most instances than a month earlier, stocks are well below those of a year ago and the five-year average.

Hogs, contrary to what some predicted, have not been arriving in burdensome quantities, and average weights have been well below what many ex-

pected, considering the liberal supplies of feedstuffs in the country. Meat consumption, while not as good as packers would like to see it, has been fair considering the large numbers of workers out of employment. With stocks comparatively low and retail prices reasonable, the market is in a good position to respond readily to any improvement in the general situation, it is believed.

Fresh Pork Products.

Loins.—Contrary to the general trend of prices during the same month in 1931 and 1932, loin prices in April settled from an average price of around 9½¢ to slightly above 8¢. The market was draggy all month and product was difficult to sell, both at Chicago and in the East. Price weakness was mostly in the lighter averages. The heavier averages were in fair demand by boners. Considerable quantities of these heavier averages were bought to be processed into Canadian backs. On May 1 the price on the lighter averages had imported somewhat, standing at 8@8½¢.

Hams.—Green hams have been gradually gaining in price since the first of the year, having advanced more than a cent during this time. Demand during April was very good and large quantities of product moved into consumption. Smokers were good buyers of the lighter averages. Demand from the East also was good. There has been a good export demand for light and medium averages. Production of heavy hams continues light.

Bellies.—Bellies have gradually appreciated in price since the first of the year, average price in April about equaling that of the same month a year ago. While buying has not been heavy, it has been sufficient to readily absorb offerings.

Boston Butts.—Prior to Easter there was a very active trade in these cuts, but since then demand has been only moderate. Prices have held about steady and are but little below those prevailing during April of last year.

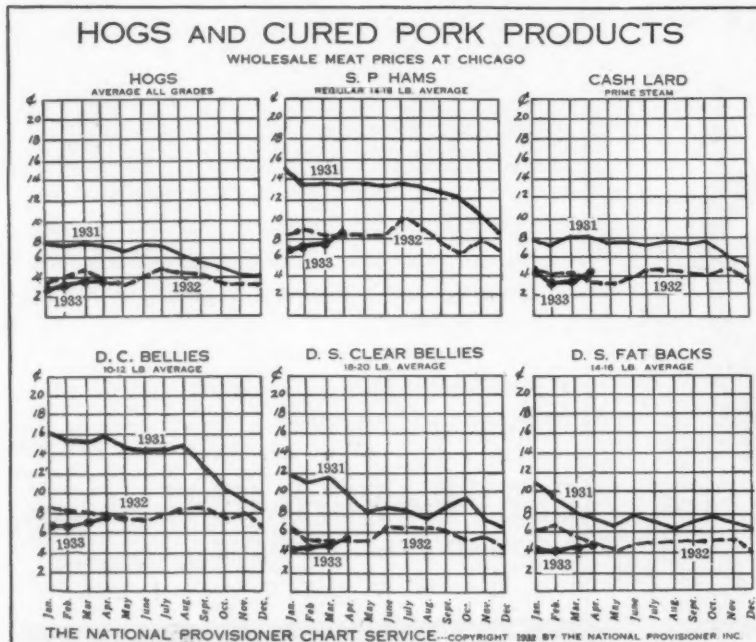
Picnics.—This product has been in much better demand than was the case during the preceding month, and prices have remained steady and firm for both green and cured cuts. Toward the close of the month a stronger feeling prevailed and offerings were not heavy.

Cured Meats and Lard.

S. P. Hams.—Average price for pickled hams shows an increase over the previous month, due principally to good demand. Trade in this cut was particularly active prior to Easter, and has held up well since for the lighter averages. Heavy averages suitable for boiling have been relatively quiet, due to the lateness of the season. Export business in this cut has been above average.

Lard.—Activity in the speculative market, based on prospects of inflation, was directly responsible for a sharp increase in lard prices during the latter part of April. This was sufficient to bring the average price for the month slightly above that which prevailed during the same time in 1932. Cash lard has been relatively quiet, both for domestic and export. Stocks, however, are comparatively low, being only about half of those a year ago. Any considerable increase in export demand might place this product in a strong position.

Dry Cure Bellies.—The rather slow



Provision and Lard Markets

WEEKLY REVIEW

Trade Broader—New Highs Reached—Cash Trade Good—Hogs Firm—Run Liberal—Lard Statistics Bullish—Inflation a Factor—Grain Advance Helpful—Corn Crop Start Late.

Increasing activity in the market for hog products, particularly for lard, and an advancing market, with new season's highs established, were the features the past week. Speculative buying through commission houses was on the increase, brought about by reports of a satisfactory cash demand for products, firmness in hogs, bullish lard statistics, and inflation.

The continued upward trend in feed-stuffs was a vital factor in shaping the trend at times, and wet weather and a delayed new corn crop start appeared to have cut some figure. Profit taking and hedge selling in lard was readily absorbed, but speculative realizing at times served to bring about setbacks.

However, sufficient new buying materialized on the setback, to quickly bring about recoveries. Passage of the inflation bill in the House led to renewed buying and carried lard to a point where prices were 188 to 195 points over the season's lows. This was an advance of almost 50c from the extreme low point.

At Chicago last week, average price of hogs reached 3.89c, compared with 3.55c the same week last year. Price for the first time since November, 1930, reached a level above a comparative period a year previous. Average price this week rose to 3.95c, while top hogs at Chicago bulged to 4.10c or within

demand for bacon has been reflected in a slow trade in D. C. bellies, consumers apparently turning to ham due to the price differential. Despite slow demand during the month prices moved up, being now about 1½c above the first of the year, and equaling the average price for the same time last year.

D. S. Bellies.—Dry salt bellies have been active all month and prices have moved up in line with price increases of other cured cuts. Demand from the South has been particularly good. Due to a smaller than average put-down last winter, and the good demand which has existed, stocks are well sold up in all directions. Production of heavy bellies has been moderate.

Fat Backs.—Slow demand for this cut for several months continued during April. However, tank values have increased and the average price for the month shows an appreciation. Export trade has been disappointing.

Hogs.

Average hog price has shown little change for the month, and price fluctuations have been rather narrow. Supplies have been ample for all needs, but have not been burdensome. Quality on the whole has been good. Receipts of new crop hogs are increasing.

striking distance of the best levels of the present year.

Hog Receipts Larger.

Receipts of hogs at western packing points last week were 501,700 head. These were somewhat larger than the previous week when they totaled 430,900 head, but were liberal compared with a year ago when they totaled 451,900 head. The fact that arrivals were absorbed at firm prices created the impression that good trade in hog products had been passing, although some had the impression that packers were taking hogs in anticipation of further upturns owing to the current inflationary movement.

Lard stocks at Chicago during April increased 1,919,221 lbs., but at 25,355,747 lbs. they were less than half the stock of a year ago. Total stocks of cut meats decreased 2,365,734 lbs. during the month, to 105,008,333 lbs. compared with 146,806,646 lbs. the same time last year.

With general business showing some

improvement, and the outlook favoring better employment conditions, at least for a time, prospects of a greater consuming demand for hog products were better the past week than they have been at any time for the past two or three years. This attracted considerable attention, owing to the relatively moderate stocks of both lard and meats.

Lard Exports Better.

Official production of lard during March was 127,436,000 lbs., compared with 130,158,000 lbs. the previous year, and a five-year March average of 142,062,000 lbs.

Number of swine slaughtered during March was 3,601,776 head, against 3,664,002 head the previous week. Average live cost of hogs during March was 3.65c, against 3.28c in February and 4.21c in March a year ago.

Average yield was 76.31 per cent against 76.50 per cent in February and 75.60 per cent in March a year ago.

Average live weight of hogs during March was 227.57 lbs., against 226.04

Little Change in Hog Cut-Out

There is little change in hog cut-out values this week compared with a week earlier. As was the case last Thursday, lighter averages are cutting out at a profit, while the heavier averages show small losses.

Demand for product has been spotty, trade in some cuts being fairly good, while others have been draggy. Green hams and picnics have been in fair demand at steady to firm prices. Green skinned hams are up about ¼c. Green regular hams are steady with last week as are also picnics. Green bellies have been draggy, particularly the lighter averages. Heavier averages have been in somewhat better demand and are up about ¼c as compared with Thursday a week ago.

Export demand for pickled hams has been good. Pickled skinned hams also have been moving in fair volume, which would have been better had offerings been more liberal. There has also been a little broader trade in D. C. bellies. Demand for D. S. bellies has also been fair at ½c advance.

There has been little improvement in demand for fresh cuts. Loins have been up and down on a day-to-day trade, prices during the period slipping about 1c as compared with a week ago. Butts show no change, although trade has been fair.

Hog receipts at the 12 principle markets for the first four days of the week totaled 352,400 head compared with 375,100 head during the same period a week earlier. There has been little change in prices during the week, top on Thursday being \$4.05 and average price \$3.95, compared with a top of \$4.05 and an average price of \$3.90 on Thursday of last week. Any weakness in the hog market was more apparent on the lighter weights, packing sows and the heavier weights being more in demand. Quality has been fairly good.

The following cutting test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, representative costs and credits being used.

	160-180 lbs.	180 to 200 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$1.21	\$1.18	\$1.15	\$1.11
Picnics	.28	.27	.25	.23
Boston butts	.25	.25	.25	.25
Pork loins	.76	.65	.67	.65
Bellies, light	.80	.83	.81	.78
Bellies, heavy21	.54
Fat backs14	.20
Plates and jowls	.07	.08	.09	.11
Baw leaf	.10	.10	.10	.10
P. S. lard, rend. wt.	.64	.72	.64	.69
Spare ribs	.06	.05	.05	.05
Regular trimmings	.06	.06	.05	.05
Feet, tails, neckbones	.05	.04	.04	.04
Total cutting value per 100 lbs. live wt.	\$4.36	\$4.23	\$4.05	\$3.95
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Profit per cwt.	\$.21
Profit per hog	.42
Loss per cwt.	..	\$.08	.21	.25
Loss per hog	..	.16	.40	.60

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lbs. in February and 227.90 lbs. in March last year.

Official exports of lard during week ended April 22 were 7,896,000 lbs., against 6,110,000 lbs. the previous week, making exports from January 1 to April 22, 1933, 204,577,000 lbs., against 190,305,000 lbs. the same time last year. Of the week's exports, 3,558,000 lbs. went to the United Kingdom, 3,331,000 lbs. to Germany, 254,000 lbs. to Cuba, 219,000 lbs. to other European countries and 534,000 lbs. to other countries.

Exports of hams and shoulders, including Wiltshires, for the week were 866,000 lbs., against 1,328,000 lbs. last year; bacon, including Cumberlands, 811,000 lbs., against 808,000 lbs.; pickled pork, 231,000 lbs., against 121,000 lbs. last year.

PORK—Market was firm; with demand fair at New York. Mess was quoted at \$17.75 per barrel; family, \$16.50 per barrel; fat backs, \$12.50@13.50 per barrel.

LARD—Demand fairly good, and the market firm. At New York, prime western was quoted at \$6.15@6.25; middle western, \$6.00@6.10; New York City tierces, 5½¢; tubs, 6¢; refined Continent, 6¼¢@6½¢; South America, 6¼¢@6½¢; Brazil kegs, 7¼¢@7½¢; compound, car lots, 7¢; smaller lots, 7¼¢.

At Chicago, regular lard in round lots was quoted at 2½¢ over May; loose lard, 65¢ under May; leaf lard, 62½¢ under May.

See page 36 for later markets.

BEEF—Demand was fair and the market was firm at New York. Mess was nominal; packet, nominal; family, \$11.50@12.50 per barrel; extra India mess, nominal.

GERMAN HOGS AND LARD.

Hog receipts at the fourteen principal German markets for the week ended April 19 totaled 38,858 head compared with 74,284 head a week earlier and 69,960 a year earlier. Price of hogs per cwt. at Berlin for the week ended April 20 was \$7.13 compared with \$7.40 the previous week and \$7.03 a year ago. Lard in tierces at Hamburg was quoted at \$6.47 per cwt., compared with \$6.05 the previous week and \$7.06 a year ago.

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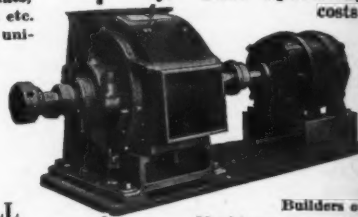
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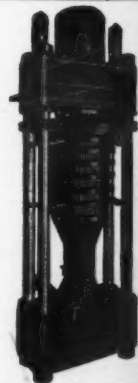
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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The feature in the tallow market in the East the past week was a moderate to fair volume of trade and new high prices for the upturn. Extra at New York sold as high as 3½¢ f.o.b., an advance of ¼¢ over the previous week. Turnover, however, was limited, although it was sufficient to make the market, due to the fact that producers were holding for better levels.

Most producers were asking 3¼¢ f.o.b. Fancy tallow at New York sold at 3½¢ f.o.b. Consumers were reluctant to follow the bulges. Larger consumers appeared to be in a comfortable position, but reports in the market indicated that the smaller soapers were in need of supplies.

The latter fact, with generally advancing commodity prices, prospects of inflation, and the fact that the larger soapers raised prices for the finished product—all had a stimulating influence.

At New York, special was quoted at 3¼¢@3½¢ f.o.b.; extra, 3½¢ f.o.b.; edible, 4¼¢@4½¢ nominal. Reports circulated that further business in extra at 3½¢ f.o.b. had been refused.

At Chicago, trade in tallow was moderate to slow, but there were good inquiries for prompt and forward shipment, with buyers and sellers at least ¼¢ apart. Offerings were very limited. At Chicago, edible was quoted at 4¢; fancy, 3½¢; prime packer, 3¼¢; No. 1, 3¼¢; No. 2, 2½¢.

There was no London tallow auction this week. At Liverpool, Argentine good beef tallow, May-June, was unchanged at 20s 9d, and Australian good mixed, May-June, Liverpool, was unchanged at 19s 3d.

STEARINE—Demand was only moderate, but the market was firm and advancing. Oleo at New York was quoted at 5½¢. At Chicago, the market was stronger, with oleo quoted at 5¢.

OLEO OIL—Interest continued routine, but the market was firm on limited offerings and strength elsewhere. At New York, extra was quoted at 5¼¢@6½¢; prime, 5¼¢@5½¢; lower grades, 5¢. At Chicago, extra was firm at 6¢.

See page 36 for later markets.

LARD OIL—Demand was fairly active, and the market was firm, partly reflecting strength in raw materials. At New York, prime was quoted at 8¼¢; extra winter, 7¢; extra, 6¼¢; extra No. 1, 6¼¢; No. 1, 6¼¢; No. 2, 6¢.

NEATFOOT OIL—Consumer demand was more active, and the market was strong. Pure at New York was quoted at 10¼¢; extra, 6¼¢; No. 1, 6¼¢; cold test, 13¼¢.

GREASES—A fairly good demand and limited offerings brought about new highs in the market for greases at New York. An advancing tallow market and strength in other commodities aided. Producers' ideas were firmer, and offerings consequently were limited.

At New York, bids of 3¼¢ f.o.b. for house grease were reported refused. Some routine trading appeared to be

under way, but the market was imbued with the inflation ideas, and was helped by reports of advancing prices for soaps. At New York, yellow and house was 3¼¢ f.o.b. asked; A white, 3½¢; B white, 3½¢; and choice white for export, 4¼¢ nominal.

At Chicago, trade was limited, but there were good inquiries in the market for both prompt and forward shipment. Producers' ideas were firm, and offerings were scarce. At Chicago, brown was quoted at 2¼¢; yellow, 2¼¢; B white, 3¼¢; A white, 3½¢; choice white, all hog, 3½¢@3¾¢.

By-Products Markets

Blood.

Chicago, May 4, 1933.

Market stronger. Sales made this week at \$2.25.

	Unit.
Ground and unground.....	Ammonia. @ \$2.25

Digester Feed Tankage Materials.

Bids in market at \$2.60. Producers holding for \$2.75.

	Unit Ammonia.
Unground, 10 to 12% ammonia...	@ 2.75 & 10c
Unground, 8 to 10% ammonia...	2.75 @ 3.00 & 10c
Liquid stick	@ 1.25

Dry Rendered Tankage.

Market up 5c. Offerings continue limited.

Hard pressed and exp. unground per unit protein65 @ .70
Soft prod. port. ac. grease & quality, ton	@ 30.00
Soft prod. beef. ac. grease & quality, ton	@ 25.00

Packinghouse Feeds.

Demand continues good. Market firm.

	Per ton.
Digester tankage meat meal.....	@ 30.00
Meat and bone scraps 50%	@ 36.00
Steam bone meal, special feeding per ton	@ 30.00
Raw bone meal for feeding.....	@ 27.00

Fertilizer Materials.

Sales continue fairly good.

High grd. ground, 10@12% am.	@ \$1.50 & 10c
Low grd. and ungr. 6-10% am.	1.50 & 10c
Bone tankage, ungrd., low gd., per ton	@ 18.00
Hoof meal	@ 1.25

Gelatine and Glue Stocks.

Skulls, jaws and knuckles in better demand. Prices largely nominal.

	Per ton.
Kip stock	\$10.00 @ 12.00
Calf stock	12.00 @ 15.00
Sinews, plizles	@ 10.00
Horn piths	16.00 @ 17.00
Cattle jaws, skulls and knuckles.....	20.00 @ 22.00
Hide trimmings (new style).....	4.00 @ 5.00
Hide trimmings (old style).....	6.00 @ 8.00
Pig skin scraps and trim, per lb.	@ 2¼¢

Bone Meals (Fertilizer Grades).

Market showing a little better tone.

Steam, ground, 3 & 50	\$19.00 @ 20.00
Steam, unground, 3 & 50	17.00 @ 18.00

Horns, Bones and Hoofs.

Offerings of packer bones limited. Prices largely nominal.

	Per ton.
Horns, according to grade.....	\$30.00 @ 150.00
Mfg. shin bones.....	65.00 @ 110.00
Cattle hoofs	@ 11.00
Junk bones	@ 14.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

Market continues dull. Prices largely nominal.

Summer coil and field dried.....	¼ @ ¼¢
Winter coil dried.....	¼ @ 1c
Processed, black winter, per lb.	3¼ @ 4c
Processed, grey, winter, per lb.	2¼ @ 2½¢
Cattle, switches, each.....	1 @ 1¼¢

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, May 3, 1933.

Almost every fertilizer material has advanced in price during the past week. Ground dried blood is held at \$2.35 per unit f.o.b., New York, but buyers are trying hard to avoid paying this price because it is out of line with tankage. South American is offered for May shipment at \$2.15 per unit c.i.f. Atlantic ports.

Ground tankage is held at \$2.00 & 10c and unground at \$2.00 & 10c basis f.o.b., local shipping points.

Foreign materials have advanced in price due to the changes in the foreign exchange rates. It is rather hard to do business in foreign materials at present, due to the continual changes in foreign exchange.

Dry rendered tankage is still advancing in price and producers are well sold up.

The prices on French and German potash salts for the season beginning May 1st, have not been announced as yet. In the meantime, orders are being booked for prompt shipment at the old prices subject to a temporary discount of 10½ per cent and the prices are to be adjusted later on when the new prices are announced.

U. S. TALLOW EXPORTS.

United States exports of inedible tallow during March, 1933, with country of destination, were as follows:

	Lbs.	Value.
Belgium	115,492	\$5,658
Netherlands	171,075	5,472
United Kingdom	531,676	14,633
Dominican Republic	138,927	4,390
Cuba	260,140	5,763
Haiti	102,344	3,235
Other countries	398,307	12,663
Total	1,745,961	\$49,634

LARD AND GREASE EXPORTS.

Exports of lard from New York City Apr. 1, 1933, to Apr. 30, 1933, totaled 16,381,992 lbs.; tallow, 268,800 lbs.; greases, 76,000 lbs.; stearine, 327,200 lbs.

Exports of lard from New York City, May 1, 1933, to May 3, 1933, totaled 553,470 lbs.

ARGENTINE FAT EXPORTS.

Argentine exports of tallow and fats during the first two months of 1933 totaled 28,397,453 lbs. compared with 19,916,356 lbs. during the first two months of 1932. Exports of casings during the same periods were 2,771,182 lbs. and 2,722,681 lbs. respectively.

MARGARINE MATERIALS USED.

Oleomargarine produced and materials used in manufacture during March, 1933, with comparisons:

Ingredients of	March, 1933.	March, 1932.
Uncolored Margarine:	lbs.	lbs.
Butter	379	2,969
Cocconut oil	13,402,390	11,300,380
Corn oil	6,290	4,114
Cottonseed oil	1,351,331	1,381,450
Derivative of glycerine	32,023	22,130
Lecithin	94	585
Milk	4,942,687	4,547,818
Neutral lard	701,080	965,361
Oleo oil	973,520	1,153,203
Oleo stearine	225,038	361,479
Oleo stock	26,035	24,908
Palm oil	42,946	10,500
Peanut oil	188,341	218,058
Salt	1,175,713	1,232,552
Soda (benzoate of)	7,888	6,446
Soya bean oil	2,450	471
Sugar	5,904

Total 23,089,025 21,271,115

Ingredients of Colored	March, 1933.	March, 1932.
Margarine:	lbs.	lbs.
Butter	120	60
Cocconut oil	95,591	119,570
Color	279	386
Corn oil	2
Cottonseed oil	56,851	56,897
Derivative of glycerine	10	3
Lecithin	1
Milk	95,080	123,488
Neutral lard	28,439	38,246
Oleo oil	54,451	107,435
Oleo stearine	6,263	4,448
Oleo stock	2,934	5,308
Palm oil	20,200	8,728
Peanut oil	2,466	4,876
Salt	26,473	31,586
Soda (benzoate of)	9	11
Sugar	60

Total 302,298 504,343
Grand total 23,491,293 21,775,458

MARGARINE IN NORWAY.

Estimates based on available statistics place the annual per capita consumption of butter and oleomargarine in Norway at 46.3 to 48.5 lbs., according to the U. S. Department of Commerce. Butter consumption has averaged 11.02 to 13.22 lbs. per individual, and oleomargarine around 33.06 to 37.47. Variations in annual consumption estimates for recent years have not been significant. Recently the shift in consumption has tended toward cheaper grades, due, in large part, to general economic conditions.

Margarine production for 1931, the latest year available, totaled 104,432,000 lbs., or about 37½ lbs. per capita. Production for 1930 was 104,240,000 lbs. In all probability, the 1932 production will be close to this amount.

Imports for the two years in question were slightly higher than exports, but this position was reversed in 1932 when imports dropped sharply. Norwegian manufacturers carry on very active advertising for their products, emphasizing trade names. Factories adding vitamins to their product make a special feature of this fact.

GERMAN OILS REGULATIONS.

Two decrees of the German ministers for agriculture and finance regulate details of the recently established monopoly control of edible oils and fats, the U. S. Department of Commerce announces. Importers of oils and fats subject to monopoly control must apply to the customs house of their district for a "certificate of acceptance" before importations are made, and must pay, in addition to the customs duty, a monopoly fee representing the difference between the monopoly purchase price and the monopoly sales price. Oil seeds and oil seed cakes have been subjected to the provisions of the corn monopoly.

GERMAN FAT CONSUMPTION.

Total consumption of oils and fats in Germany during 1931 is estimated to have been about 1,440,000 short tons, of which about 37 per cent consisted of margarine, 35 per cent butter, 16 per cent lard, and the remaining 12 per cent of tallow and other fats and oils. According to these estimates, about 85 per cent of the total fats consumed was produced in Germany, and 16 per cent was imported, although the oils and fats used in the manufacture of margarine made in Germany were principally of foreign origin.

A comparison of the foregoing estimates with the details of the German foreign trade in fats and oils during 1932 indicates that the total consumption during the past year did not differ materially from that of the preceding year, according to the U. S. Department of Commerce. The increase in the imports of lard and other animal fats little more than balanced the decrease in the imports of butter. There was a decrease of about 43,000 short tons in the importation of vegetable oils and a material reduction—estimates not available—in the domestic production of animal fats, particularly lard, against which to offset the increase of about 115,000 short tons in imports of fish oils. Assuming that a considerable amount of the latter may still be held in storage, a production of approximately the same amount of margarine as in 1931 seems likely. It is hardly probable that the production of butter was materially larger than in 1931, since the price of butter has fallen steadily throughout 1932 in spite of efforts that have been made to keep it up.

DUTCH MARGARINE LAW.

Through royal decree, Netherlands has increased the minimum amount of domestic butter which must be contained in oleomargarine sold for local consumption from 20 per cent to 40 per cent. It is understood, according to the U. S. Department of Commerce, that the measure is intended to clear excessive butter stocks on hand and to prevent accumulation during the spring and summer.

Vegetable Oils

Methods of handling and processes of manufacture are described by an authority in a series of articles reprinted from the pages of THE NATIONAL PROVISIONER.

The list covers Cottonseed Oil (Filtration and Purification, Neutralizing or Refining, Agitation, Clarifying, Bleaching, Grading, Deodorizing), Vegetable Shortening and Compound (Deodorizing, Crystallizing, Packaging), Winter Oil (Graining, Pressing), Hydrogenating Cottonseed Oil, Refining Other Edible Vegetable Oils (Corn Oil, Peanut Oil, Coconut Oil), Manufacture of Margarine.

Copies of this series of articles may be obtained at 25c each upon application to Book Department, The National Provisioner, 407 So. Dearborn st., Chicago.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 4, 1933.—Cotton oil markets have been helped by price advances in grains and lard, and are ¼ @ ¾c lb. higher all around. Crude is firm at 3¼c lb. bid in all directions, with 4@4¼c lb. asked. Bleachable is firm at 4½@4¾c lb. loose New Orleans, with enquiries increasing.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 4, 1933.—Crude cottonseed oil, 3¼c lb.; forty-one per cent protein cottonseed meal, \$16.60; loose cottonseed hulls, nominal.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., May 5, 1933.—Prime cottonseed oil, 3¼c lb.; forty-three per cent meal, \$14.00; hulls, \$3.00.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., May 3, 1933.

Cottonseed meal market was active and higher today, opening strong. There appeared to be little meal for sale, and when buyers came into the market prices promptly were bid up. This resulted in an advance of 50@90¢ a ton. July meal went as high as \$17.45 and sold back to \$17.25, at which price most sales were made. September and October both advanced to \$18.00. The fact that May contracts were completely liquidated had a beneficial effect. Market maintained most of its advance. Sales, 2,800 tons.

Cotton seed market was bid up 25@50¢ ton. Trade was dull and inactive. Offerings were light, and the market followed the course of cottonseed meal.

COTTONSEED AND OIL VALUES.

Cottonseed oil is recognized as establishing the price of cottonseed. Last year 56 per cent of the seed revenue was from oil, says Earl S. Haines, executive vice-president of the National Cottonseed Products Association. On the basis of farm prices, Mr. Haines said, the value to Southern farmers last year of the oil was equivalent to 1,435,000 bales of cotton. The year before it was the equivalent of 1,550,000 bales. The farm ratio of the oil to the lint cotton these two years averaged 10 per cent. The bulk of this oil is used for shortening.

PANAMA RAISES IMPORT RATES.

For the declared purpose of affording additional protection to domestic producers, the U. S. Department of Commerce reports, a Panama decree has effected substantial increases in the import duty rates on various foodstuffs, including meats and fats. Duty reductions were provided on a few specified meat by-products.

HULL OIL MARKETS.

Hull, England, May 3, 1933.—(By Cable.)—Refined cottonseed oil, 29s; Egyptian crude cottonseed oil, 17s 6d.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Active—New Highs Established—Crude Up to 4c—Cash Trade Fairly Good—Weather Unfavorable—Inflation Continues Factor—Strength in Outside Markets an Aid.

In a fairly active trade, cotton oil futures from July forward established new season's highs the past week. Trade was mixed and without particular feature most of the time. There appeared to be a little more commission house and wire house interest in the market. Speculative buying, based on more bullish conditions both within and without the oil market, attracted more buying power. Selling appeared limited to profit taking on the swells.

Crude oil advanced to the 4c level, and cash trade was reported fairly good. Lard and cotton made new season's highs. Inflation continued a stimulating factor, while strength in the outside markets generally aided the upturn in oil.

Statistics have been completely forgotten, and promise to cut little figure for some time to come. Generally, the trade busied themselves in efforts to ascertain what price inflation will discount the situation.

Passage of the inflation parts of the Farm Bill in the House, and prospects of a constructive statement by the President before the business men of the country later in the week stimulated buying activities in commodities generally, and carried prices to new highs for the upturn. News from Washington was scanned most closely, and a tendency to advance prices in many lines aided bull sentiment. Upturns in actual were due, to some extent, to belated consumer absorption, with indications of a little more tendency on the part of the latter to stock up in fear of further enhancement of values.

Crude Up to 4c.

Lard statistics again made a bullish showing, the Chicago stocks increasing 1,919,221 lbs. during April and totaling 25,355,747 lbs., or less than half those of a year ago, when stocks were 52,307,247 lbs.

In the Southeast, crude sold at 4c and 4c was asked. In the Valley, 3.65c was bid; in Texas, 3% c bid, holders asking higher prices. While the crude advance had sentimental influence on oil futures, the crude situation attracts little attention at this season of the year. Cash oil trade was again reported routine, but indications were that a fairly good volume of business continued to pass with jobbers and consumers.

Considerable more attention was given the continued rainy weather in most of the South, and complaints of dryness in parts of Texas. About the middle of the week, reports indicated that the Texas dryness had been relieved somewhat.

Passage of the Farm Bill, with its Smith cotton plan feature, was discussed freely, and developments were anxiously awaited. Some contended that it is too late to have much influence on the cotton acreage this season. Others thought delayed preparations in the

South may have created a situation where it will be possible to make the cotton acreage reduction features of the bill operative. However, private reports again this week indicated possibilities of an increase of around 8 per cent in the cotton acreage.

Recently planting showed more activity than formerly, although weather and soil conditions continue far from favorable for rapid progress of cotton. Poor to only fair advance in seeding was the general rule.

COCOANUT OIL—Demand was very quiet throughout the week, but strength elsewhere made for a steady undertone. At New York, tanks were quoted at 3% c; bulk oil, 3% c. At the Pacific Coast, tanks were quoted at 3c.

CORN OIL—Demand was fair, and the market stronger and at new highs for the move. Tanks at Chicago were 4% c f.o.b.

SOYA BEAN OIL—Demand was better, and with strength in competing oils the market was firm and quoted 4c tanks f.o.b. western mills.

PALM OIL—A moderate volume of activity was in evidence at times, and tone was firm. Buyers and sellers appeared apart however. Erratic fluctuations in exchange was a factor, but strength in competing quarters was helpful. At New York, spot Nigre was quoted 3% c; shipment Nigre, 3.10c; 12% per cent acid bulk, 3.10c; 20 per cent, 3.05c; Sumatra oil, 3c.

PALM KERNEL OIL—Limited interest and more or less nominal conditions ruled, but the undertone was strong. Bulk oil at New York was quoted at 3.35c c.i.f.

OLIVE OIL—Demand was fair to moderate, but the market was firm. Spot at New York was quoted at 5@5% c; shipment, 4% c. Exchange developments were a factor.

RUBBERSEED OIL—Market nominal.

SEAME OIL—Market nominal.

PEANUT OIL—While no particular activity was in evidence, the market was strong, advancing to 4c tanks f.o.b. southern mills.

COTTONSEED OIL—Store oil demand was moderate at New York, but the market was strong with futures. Southeast crude, 4c sales and asked; Valley, 3% c bid; 4c asked; Texas, 3% c bid, 3% c asked.

Market transactions at New York:

Friday, April 28, 1933.

	—Range—		—Closing—	
	Sales.	High.	Low.	Bid. Asked.
Spot	450 a Bid
May	450 a 460
June	455 a 465
July	2 467	465	465 a 470
Aug.	470 a 485
Sept.	1 485	485	481 a 484
Oct.	1 490	490	484 a 490
Nov.	488 a 495
Dec.	500 a 505

Sales, including switches, 4 contracts. Southeast crude, 100 under May bid.

Saturday, April 29, 1933.

Spot	455 a Bid
May	455 a 470
June	460 a 475
July	13 479	475 479 a
Aug.	480 a 495
Sept.	7 494	490 492 a 495
Oct.	494 a 497
Nov.	496 a 506
Dec.	6 507	505 504 a 510

Sales, including switches, 26 contracts. Southeast crude, 105 under May bid.

Monday, May 1, 1933.

Spot	470 a Bid
May	1 465	465 470 a 480
June	2 476	476 475 a 485
July	4 492	484 485 a 490
Aug.	3 483	483 486 a 498
Sept.	1 500	500 502 a 504
Oct.	1 515	515 502 a 510
Nov.	1 506	506 506 a
Dec.	11 512	510 513 a 516

Sales, including switches, 24 contracts. Southeast crude, 70 under May sales.

Tuesday, May 2, 1933.

Spot	470 a Bid
May	470 a 480
June	475 a 483
July	9 482	480 479 a 482
Aug.	480 a 495
Sept.	23 497	495 494 a 495
Oct.	496 a 502
Nov.	500 a 505
Dec.	3 512	512 505 a 514

Sales, including switches, 35 contracts. Southeast crude, 70 under May sales.

Wednesday, May 3, 1933.

Spot	475 a Bid
May	475 a Bid
June	475 a 490
July	5 492	481 480 a 485
Aug.	485 a 495
Sept.	9 508	498 496 a 505
Oct.	1 507	507 498 a 508
Nov.	505 a 510
Dec.	10 512	512 512 a 515

Sales, including switches, 25 contracts. Southeast crude, 75 under May asked.

Thursday, May 4, 1933.

Spot	465 a
May	465 a
June	486 a 490
Sept.	505	498 500 a 504
Oct.	505	505 500 a 509
Dec.	510 a 515

See page 36 for later markets.

MARCH OIL EXPORTS.

Exports and imports of vegetable oils during March are reported as follows by the U. S. Department of Commerce:

EXPORTS.

	Lbs.	Value.
Cottonseed oil, refined.....	1,239,815	\$ 64,065
Soybean oil	104,389	6,919
Corn oil	68,399	5,123
Cocconut oil, inedible.....	3,320,948	103,933
Cottonseed oil, crude	3,207,677	94,989
Linseed oil	189,863	11,455

In addition to the above there were shipped to insular possessions 35,654 lbs. of cottonseed oil, refined; 3,550 lbs. soybean oil; 39,116 lbs. of corn oil and 119,632 lbs. linseed oil.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Provisions were firm the latter part of the week on commission house buying covering, moderate offerings and outside strength. Lard was helped by firmness of hogs and strength in feed grains.

Cottonseed Oil.

Oil followed cotton and lard and was helped by wet weather South and light offerings. Southeast crude 4c lb. asked; Valley, 3½c lb. asked; Texas, 3½c lb. asked.

Quotations on bleachable cottonseed oil at New York Friday noon were:

May, \$4.65 bid; June, \$4.70@4.90; July, \$4.89@4.94; Aug., \$4.92@5.08; Sept., \$5.05 sale; Oct., \$5.06@5.16; Nov., \$5.10@5.20; Dec., \$5.24@5.28.

Tallow.

Tallow, extra, 3½c f.o.b.

Stearine.

Stearine, 5½c asked.

Friday's Lard Markets.

New York, May 5, 1933. — Lard, prime western, \$6.15@6.25; middle western, \$6.05@6.15; city, 5½@6; refined Continent, 6½c; South America, 6½c; Brazil kegs, 7½c; compound, 7c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, May 4, 1933.—Quotations 9d higher than last week for spot lard; balance of contracts 9d to 1s up; boxed meats unchanged. Fair demand for hams; lard steady but dull; general market fair.

Friday's prices were as follows: Hams, American cut, 74s; hams, long cut, 70s; Liverpool shoulders, square, none; picnics, 50s; short backs, none; bellies, clear, 50s; Canadian, 62s; Cumberlands, 58s; Wiltshires, none; spot lard, 42s 9d.

LIVERPOOL PROVISION STOCKS.

On hand May 1, 1933, with comparisons, estimated by Liverpool Trade Association:

	May 1, 1933.	April 1, 1933.	May 1, 1932.
Bacon, lbs.	133,840	125,104	1,105,776
Hams, lbs.	822,732	559,776	819,520
Shoulders, lbs.	29,680	7,170	33,824
Butter, cwt.	6,459	7,170
Cheese, cwt.	15,324	11,294
Lard, steam, tierces.	1,971	975	2,468
Lard, refined, tons.	1,810	1,550	2,077

LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom during the week ended April 19 totaled 70,486 bales compared with 63,050 bales the previous week and 96,213 bales the same week of 1932. Prices of first quality product at Liverpool, with comparisons, are as follows:

	Apr. 19, 1933.	Apr. 12, 1933.	Apr. 20, 1932.
American green bellies.....	\$ 8.24	\$ 7.80	nom.
Danish green sides.....	12.06	11.31	\$ 9.30
Canadian green sides.....	9.75	9.47	9.50
American short cut green hams.....	11.67	11.01	11.82
American refined lard.....	6.55	6.01	6.48

MEAT STOCKS CONTINUE LOW.

Stocks of meats and lard on hand at the seven principal markets of the country on May 1, 1933, increased somewhat as compared with the same date a month earlier, but they continue well under those of a year ago. Lard stocks increased slightly over 4,000,000 lbs., indicating that consumption of this shortening has held up well in view of the increased hog runs during the past month.

Stocks of all meats, including pickled and dry salt, increased slightly over 4,500,000 lbs., and were more than 78,000,000 lbs. below those of a year earlier. S. P. regular hams were the exception, stocks of these meats decreasing over 3,000,000 lbs. credited to a very good Easter consumption and a better than usual export demand. Both regular and skinned ham stocks are considerable below the 5-year average on May 1. Pickled bellies and picnics compare less favorably. Dry salt belly and fat back stocks continue low for this season of the year.

Domestic consumption during April, while holding up fairly well, showed little evidence of expanding greatly, although it is felt that it was somewhat better than during March. This was particularly true in the last two weeks of the month, when trading in practically all meats and lard was considerably more active at better prices. Hog runs have expanded, and most of the increase in stocks during April is credited to this situation and to the fact that packers are reluctant to hold more product than seems necessary to meet their trade demands.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on April 30, 1933, with comparisons as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Apr. 30, 1933.	Mar. 31, 1933.	Apr. 30, 1932.
Total S. P. meats.....	182,739,532	180,413,473	231,182,740
Total D. S. meats.....	40,392,376	38,983,929	63,172,350
Total all meats.....	224,538,302	229,960,575	312,570,027
P. S. lard.....	26,374,420	20,982,417	47,672,500
Other lard.....	12,048,169	13,381,770	25,462,465
Total lard.....	38,422,589	34,364,187	73,024,965
S. P. regular hams.....	46,067,697	40,015,906	58,137,135
S. P. skinned hams.....	52,512,060	49,500,943	82,795,202
S. P. bellies.....	58,138,791	55,364,624	64,479,074
S. P. picnics.....	26,710,130	25,353,192	26,422,983
D. S. bellies.....	29,017,036	28,023,167	47,401,470
D. S. fat backs.....	10,550,120	10,173,310	14,342,540

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Apr. 28, 1933, as reported to THE NATIONAL PROVISIONER:

	Week ended April 28.	Prev. week.	Cor. week, 1932.
Chicago.....	129,492	100,855	118,389
Kansas City, Kan.....	70,670	59,602	65,088
Omaha.....	47,841	41,398	47,305
St. Louis & East St. Louis.....	78,687	69,516	70,197
Sioux City.....	34,746	31,715	28,495
St. Paul.....	42,812	30,162	36,701
St. Joseph.....	23,473	18,600	21,966
New York & J. C.....	44,296	40,141	33,237
Total.....	471,974	401,044	421,418

MARCH MEAT AND FAT EXPORTS.

Exports of meats and fats during March, and for the year 1932:

	Mar., 1933.	3 mos. ended Mar., 1933.	Mar., 1932.
Total meats and meat products, lbs.	16,887,218	45,384,473	45,384,473
Value	\$2,716,974	\$4,085,262	\$4,085,262
Total animal oils and fats, lbs.	52,427,670	198,139,369	198,139,369
Value	\$2,716,974	\$10,267,187	\$10,267,187
Beef and veal, fresh, lbs.	169,765	546,273	546,273
Value	\$24,893	\$83,316	\$83,316
Beef, pickled, etc., lbs.	857,906	2,028,273	2,028,273
Value	\$43,460	\$113,041	\$113,041
Pork, fresh, lbs.	1,001,756	3,032,961	3,032,961
Value	\$78,430	\$227,083	\$227,083
Hams and shoulders, lbs.	5,706,701	14,039,418	14,039,418
Value	\$490,964	\$1,184,127	\$1,184,127
Bacon, lbs.	1,277,801	4,497,487	4,497,487
Value	\$76,944	\$262,263	\$262,263
Cumberland and Wiltshire sides, lbs.	77,543	179,467	179,467
Value	\$6,219	\$13,013	\$13,013
Pickled pork, lbs.	1,144,433	2,989,939	2,989,939
Value	\$63,242	\$167,061	\$167,061
Oleo oil, lbs.	2,975,190	9,042,560	9,042,560
Value	\$148,216	\$457,228	\$457,228
Lard, lbs.	47,661,331	183,542,277	183,542,277
Value	\$2,482,413	\$9,528,277	\$9,528,277
Neutral lard, lbs.	451,296	1,830,807	1,830,807
Value	\$26,110	\$106,594	\$106,594
Margarine of animal or vegetable fats, lbs.	29,520	78,904	78,904
Value	\$3,185	\$8,761	\$8,761
Cottonseed oil, crude, lbs.	3,207,677	15,792,807	15,792,807
Value	\$54,969	\$419,125	\$419,125
Cottonseed oil, refined, lbs.	1,239,815	2,136,815	2,136,815
Value	\$64,065	\$136,202	\$136,202
Cooking fats other than lard, lbs.	197,151	616,745	616,745
Value	\$17,682	\$51,180	\$51,180

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended April 29, 1933:

Point of origin.	Commodity.	Amount.
Canada—Smoked pork.....	5,410 lbs.	5,410 lbs.
Canada—Smoked pork.....	5,410 lbs.	5,410 lbs.
Canada—Calf livers.....	398 lbs.	398 lbs.
Canada—Sausage.....	569 lbs.	569 lbs.
Canada—Pork cuts.....	569 lbs.	569 lbs.
Canada—S. P. hams.....	10,500 lbs.	10,500 lbs.
England—Meat paste.....	112 lbs.	112 lbs.
Germany—Sausage.....	1,971 lbs.	1,971 lbs.
Ireland—Bacon.....	1,136 lbs.	1,136 lbs.
Irish Free State—Ham.....	319 lbs.	319 lbs.
Italy—Salami.....	3,417 lbs.	3,417 lbs.
Italy—Ham.....	1,126 lbs.	1,126 lbs.
Norway—Meat cakes.....	692 lbs.	692 lbs.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended April 29, 1933, were 4,472,000 lbs.; previous week, 5,083,000 lbs.; same week last year, 3,336,000 lbs.; from January 1 to April 29 this year, 74,945,000 lbs.; same period a year ago, 65,047,000 lbs.

Shipments of hides from Chicago for the week ended April 29, 1933, were 4,239,000 lbs.; previous week, 5,533,000 lbs.; same week last year, 2,803,000 lbs.; from January 1 to April 29 this year, 75,715,000 lbs.; same period a year ago, 77,094,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended April 29, 1933:

Week Ending	New York.	Boston.	Phila.
Apr. 29, 1933.....	9,017
Apr. 22, 1933.....	7,966
Apr. 15, 1933.....	38,690	8,000
Apr. 8, 1933.....	8,986	215
	155,423	2,976	33,947
Apr. 30, 1932.....	27,732	2,646	10,867
Apr. 23, 1932.....	16,968	25,161
	221,238	37,319	117,968

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to May 5, 1933, show exports from that country were as follows: To the United Kingdom, 24,806 quarters; to the Continent, 10,400. Exports the previous week were: To England, 172,926 quarters; to Continent, 6,638.

Hide and Skin Markets

Chicago.

PACKER HIDES—A further advance of a full cent was realized late this week in the big packer market on a moderate trade of about 40,000 hides, mostly April take-off. The movement so far has been confined to moderate sales by two packers, with the others inclined to await further developments.

The market was very quiet but strong throughout most of the week. Bids were in the market at a half-cent over previous week's prices, with packers talking a cent higher in a nominal way. The statistical position of the hide market continues good, and political news added further fuel to the market.

On the second day of the week, a Minnesota packer who sells on big packer selection moved about 8,000 May hides, basis 9c for native steers, extreme native steers and light native cows, and 8½c for Colorados, heavy native cows and branded cows. Details were not confirmed but majority opinion was that these went to Exchange interests, where quotations ruled sharply higher during the week.

Late this week, trading opened up in Chicago, when one packer sold 11,000 Apr. native steers and another packer 3,000, all at 9c. Later, one packer sold 4,000 Colorados at 8½c, 3,000 heavy native cows 8½c, 4,000 branded cows 8½c, and 3,000 northern light native cows at 9c.

Final trading included 3,800 native bulls at 8c, with another packer selling a car each, extreme native steers and light native cows, both River points, at 9½c, all prices a cent over last week.

SMALL PACKER HIDES—A local small packer sold 5,000 Mar.-Apr. hides from two outside plants early this week at 7½c for native all-weights and 7c for branded. Local killers now cleaned up to May 1, and market quoted nominally around 8½c for May natives. A central Indiana killer sold 2,200 Jan. forward hides early in week basis 7½c, selected, for natives.

Local small packer association, at close of last week, sold 700 Apr. native steers at 8½c, 2,000 Apr. light native cows 8½c, and 1,000 Apr. branded cows 7½c, cleaning up Aprils.

In Pacific Coast market, 30,000 Apr. hides sold last week-end at 6½c, flat, for steers and cows, f.o.b. shipping points. Mid-week, a San Francisco packer sold 6,000 Apr. hides at 7c, flat; later, a Los Angeles packer sold 3,000 at 7½c, flat, f.o.b. shipping points.

FOREIGN WET SALTED HIDES—Moderate trade in South American market, at prices around a cent higher. A pack of 4,000 Smithfields sold early at \$25.00 gold, equal to 8½c, as against \$23.75 or 7½c paid late last week. Later, 4,000 Anglos and 4,000 LaBlancas sold at \$25.25 or 8½c; final sales 4,000 Anglos and 4,000 LaPlatas, same basis.

COUNTRY HIDES—The country market is stronger, although the spread in price between countries and packer hides has widened. All-weights quoted around 6½@6¾c, selected, delivered. Heavy steers and cows are the slowest

item and quoted around 5½c, nom. Buff weights sold at 6½c and this is bid, with 7c firmly asked. Few cars extremes moved at 7½c, and at least one car reported at 8c. Bulls around 3½@4c, nom. All-weight branded about 4½@5c, flat, less Chicago freight.

CALFSKINS—Packers are slow to offer calfskins, with the market showing successive advances on each sale. One packer sold a car Apr. St. Paul calf mid-week, 9½/15-lb. at 13½c and under 9½-lb. at 11½c, or a cent over a similar sale late previous week.

Bids of 10½c declined for 8/10-lb. Chicago city calfskins, asking 11c; bids of 12½c declined for 10/15-lb., asking 13c; one sale of heavies was intimated at better than 12½c. Outside cities quoted around 10½@11c, nom.; mixed cities and countries 9@9½c; straight countries about 7½@8c. Car Chicago city light calf and deacons sold at 80c, with an earlier sale at 75c.

KIPSKINS—Packer kipskins quoted nominally around 11c for northern natives and 10c for over-weights, but not being offered.

Car Chicago city kipskins sold early at 10c. Outside cities quoted around 9½@10c; mixed cities and countries 8½@9c; straight countries 7½@8c.

Packer regular slunks quoted around 75c, nom., but higher prices talked.

HORSEHIDES—Horsehides have been rather slow to follow advances. Good city renderers quoted \$2.75@3.00, some talking higher; mixed city and country lots range \$2.25@2.50.

SHEEPSKINS—Dry pelts quoted around 8c, delivered, for full wools. Packer shearlings higher, with sales reported at 45c for No. 2's and 30c for fresh clips, or 12½@15c higher; very few No. 1's around. Further offerings are made at 75c for No. 1's, 60c for No. 2's, and 45c for fresh clips. Pickled skins stronger; one car reported at \$2.25 per doz., Chicago, and later this figure bid and declined. California spring lambs scarce and very few have accumulated; one car reported at New York at \$3.75 per doz. Genuine spring lambs reported sold at 92½c per cwt. live lamb, and \$1.00 now asked. Packer wool lambs held at \$2.00 per cwt. live lamb, and reported paid in one instance. Outside small packer lamb pelts around 65@75c for current take-off.

New York.

PACKER HIDES—At the end of last week, a third packer sold Apr. hides at 8½c for native and butt branded steers and 7½c for Colorados; fourth packer still holding, and market quotable 9c nom. for native and butt branded steers and 8½c for Colorados.

CALFSKINS—Slightly higher prices bid for calfskins. Collectors' calf quoted 95c bid, \$1.00 asked for 5-7's; \$1.15 bid, \$1.25 asked for 7-9's; \$1.65 bid, \$1.75 asked for 9-12's; these bid prices are 5c over last reported sales. Packers' calf quoted around 10@15c over these prices in a nominal way.

WHEN YOU WANT TO BUY.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

N. Y. HIDE FUTURE PRICES.

Saturday, April 29, 1933—Close: June 8.75@9.00; Sept. 9.25b; Dec. 9.85 @9.88; Mar. 10.15@10.20; sales 26 lots. Market 35@46 points higher.

Monday, May 1, 1933—Close: June 9.20@9.30; Sept. 9.75 sale; Dec. 10.25 sale; Mar. 10.70@10.80; sales 69 lots. Market 40@55 points higher.

Tuesday, May 2, 1933—Close: June 9.20@9.30; Sept. 9.70b; Dec. 10.15 sale; Mar. 10.70 sale; sales 56 lots. Market closed unchanged to 10 points lower.

Wednesday, May 3, 1933—Close: June 9.05b; Sept. 9.55@9.65; Dec. 10.10 sale; Mar. 10.50@10.65; sales 72 lots. Market closed 5@20 points lower.

Thursday, May 4, 1933—Close: June 9.20@9.40; Sept. 9.67@9.70; Dec. 10.20 sale; Mar. 10.60@10.65; sales 82 lots. Market 10@15 points higher.

Friday, May 5, 1933—Close: June 9.30@9.45; Sept. 9.75 sale; Dec. 10.15 sale; Mar. 10.60@10.70; sales 104 lots. Market closed 5 points lower to 10 points higher.

TANNERS' COUNCIL MEETING.

On May 10th, at the Waldorf-Astoria, the Tanners' Council will hold its spring conference. With realization of the desire of many in the industry to meet and listen to members of the administration, the Executive Committee of the Tanners' Council asked Speaker Rainey of the House of Representatives to be their guest and speak at the luncheon on May 10.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended May 5, 1933, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended May 5.	Prev. week.	Cor. week, 1932.
Spr. nat.	9	8½	5
Hvy. nat.	9	8½	5
Hvy. Tex.	9	8b	4½
Hvy. butt brand'd	9	8b	4½
Hvy. Col.	8½	7½b	3½
Ex-light Tex.	8½	7½b	3½
stra.	8½	7½b	3½
Brnd'd cows.	8½	7½b	3½
Hvy. nat. cows	8½	7½b	3½
lt. nat. cows 9	9	8½b	4½b
Nat. bulls	8	7	2½
Brnd'd bulls.	7½	6½	2½
Calfskins	11½	10	6a
Kips, nat.	11	10a	5
Kips, ov-wt.	10a	9	4½
Kips, brand'd.	9	8	4
Slunks, reg.	75	45	30
Slunks, hris.	40	35	25

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	8½	7½	4
Branded	8	7a	3½
Nat. bulls	7½	6½	2½
Brnd'd bulls.	7	6a	2½
Calfskins	11	10	4½
Kips	10	9	4½
Slunks, reg.	75	40	30
Slunks, hris.	35	30	20

COUNTRY HIDES.

Hvy. steers.	5½	5½ax	3a
Hvy. cows.	5½	5½ax	3a
Bulls	6	6	3½
Extremes	8	7½	4a
Bulls	3½	4	2a
Calfskins	7½	6½	3½
Kips	7½	6½	3½
Light calf.	45	30	15
Deacons	45	30	15
Slunks, reg.	20	10	5
Slunks, hris.	10	5	5
Horsehides	2.25@3.00	2.00@3.00	1.25@2.00

SHEEPSKINS.

Pkr. lambs
Slunk. pkr.
lambs	65	65	50
Pkr. shearings.	55	75a	40
Dry pelts	8	8	7½

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, May 4, 1933.

CATTLE—Compared with close last week: Fed steers and yearlings, 25c higher. All representative weights and grades showed upturn, but common and medium grades sold most actively and closed relatively highest of season compared with good and choice offerings. Market was very spirited considering liberal receipts and sluggish condition of the dressed beef market. Most steers and yearlings, \$4.50@6.00; extreme top, \$7.00, little being well finished enough in yearling line to pass \$6.50. Highly finished 1,406-lb. steers topped at \$6.35, with 1,455-lb. averages at \$6.00, new highs on recent advance. Bulk weighty bullocks, \$4.90@5.85, 1,830-lb. averages selling at \$4.90 and 1,755-lb. averages at \$5.00; heifer yearlings, also butcher heifers, mostly 50c higher; cows, strong, mostly 25c up, cutters and common cows showing most upturn; bulls, strong to 10c higher; vealers, 75c@1.00 up.

HOGS—Compared with close last week: Market generally 10@15c higher; pigs and light lights, steady; packing sows, 5c higher. Receipts were smaller than last week and larger than a year ago, shipments being smallest in long time. Late top, \$4.05; bulk 180 to 350 lbs., \$3.85@4.05; 140 to 170 lbs., \$3.50@3.85; pigs, \$3.00@3.50; packing sows, \$3.55@3.65.

SHEEP—Compared with close last week: Old crop classes unevenly strong to 25c higher, choice woolled lambs up most; spring lambs, 25@50c higher; week's top woolled lambs, \$6.25, within 15c of early March peak. Today's bulks follow: Desirable clipped lambs, \$5.25@5.65, several loads \$5.75 to all interests; choice mediumweight woolskins, \$6.00@6.15; shorn throwouts, \$4.00@4.50; native springers, \$6.50@7.00; Californias, \$6.65@6.90; fat shorn ewes, \$2.00@3.00.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., May 4, 1933.

CATTLE—Active trade featured the fed steers, yearlings early in the week, and 25@40c advances were scored. At

the close, some weakness developed, and a part of the upturn was erased. Closing levels are mostly 15@25c over last Friday, with inbetween grades showing most of the gain. Choice Colorado yearlings scored \$6.35, while a part load brought \$6.50. Most of the fed offerings sold from \$4.50@5.50, with best heavies stopping at \$5.40. Mixed yearlings, fed heifers and slaughter cows sold readily at 15@25c higher rates, while bulls advanced 10@15c over late last week. Vealers are steady to 50c higher, with \$5.00@6.00 taking the more desirable kinds.

HOGS—A stronger undertone the past two days put final hog levels 5@10c higher than last Friday, with trading fairly active at the advance. The late top reached \$3.75 to all interests on choice 180- to 250-lb. weights. Desirable grades of 170- to 325-lb. weights cleared from \$3.65@3.75, and some choice 407-lb. butchers went at \$3.55. Under weights met a narrow outlet with 140- to 160-lb. weights selling from \$3.25@3.55. Packing sows are strong, with \$3.20@3.40 taking the bulk.

SHEEP—Fat lamb values are unevenly steady to 50c higher than last Friday. Woolskins are 25@50c up, while shorn lambs and springers are steady to 25c higher. Choice Arizona springers reached \$6.80, and best natives went at \$6.65. Desirable woolled lambs sold up to \$6.10, while shorn lambs reached \$5.65. Mature sheep held about steady, with \$2.00@2.50 taking most of the fat ewes.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., May 4, 1933.

CATTLE—Compared with last Friday: Steers, mixed yearlings and heifers sold 25c higher; beef cows, strong to higher; other cowstuff strong; bulls, 10@15c up; vealers, 25c higher. Yearling steers scored a top of \$6.00 for the week, with matured steers at \$5.75 and heavy steers \$5.15. Bulk of steers cleared at \$4.25@5.25; most good steers, \$5.00@5.50. Top heifers reached \$5.50, and best mixed yearlings \$5.35. Bulk of good and choice mixed yearlings and heifers \$4.75@5.25; most medium fleshed descriptions, \$4.25@4.50. Beef cows sold downward from a top of

\$3.85, majority cashing at \$2.75@3.25; low cutters, mostly \$1.50@2.00. Sausage bulls closed the period at a top of \$2.90; good and choice vealers, \$5.00.

HOGS—Porker trade ruled 5@10c higher for the week. Bulk of 170- to 300-lb. weights wound up at \$3.80@3.85; packing sows, \$3.35@3.50.

SHEEP—Lambs ruled strong to 25c higher, sheep holding steady. Spring lambs topped at \$7.25; bulk, \$6.50@7.25. Clipped lambs topped at \$5.75, bulk earning \$5.00@5.50. Mutton ewes cleared at \$2.00@2.75.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., May 4, 1933.

CATTLE—Fed steers and yearlings were in broad demand, and although receipts were liberal prices worked unevenly higher early in the week. Later part of the upturn was lost, with current prices fully steady to 25c higher than last week's strong close. She stock is strong to 25c higher; bulls, steady; vealers, 50c higher. Choice 1,239-lb. steers sold at \$6.40; yearlings, 962 lbs., \$6.50; weighty steers, 1,479 lbs., \$5.40; heifers, 740 lbs., \$5.50. Practical top on vealers reached \$6.00, with odd head at \$6.50.

HOGS—Compared with last Saturday, prices are 15@20c higher. Thursday's top was \$3.75 on 200- to 250-lb. offerings. Bulk 170- to 350-lb. weights, \$3.60@3.70; 140 to 170 lbs., \$3.25@3.60; sows, \$3.35@3.45; stags, \$2.75@3.25.

SHEEP—Compared with last Friday, lamb values are strong to 25c higher; matured sheep, 25c higher. Thursday's California spring lambs sold \$6.00@6.25; fed woolled lambs, \$5.65@5.85; fed clipped lambs, \$5.35@5.50; good and choice shorn ewes, \$2.00@2.50.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., May 4, 1933.

CATTLE—Recessions followed Tuesday's sharply higher flurry in fat cattle prices, but major slaughter classes largely retained 25c advances from last Friday. Load lots of choice long yearlings scored \$6.65, medium weight beeves reached \$6.25, and several loads of heavy bullocks turned at \$5.50@5.60. Most grain feds earned \$4.50@5.50. Carlots choice yearling heifers

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sold up to \$5.10, and small packages reached \$5.75. Beef cows bulked at \$2.75@3.25, and most low cutters and cutters changed hands at \$1.85@2.40. Bulls and vealers strengthened. Medium bulls cleared at \$2.65 down, and choice vealers went at \$6.00 to all interests.

HOGS—Moderate receipts met with a broad local slaughter demand, and values worked higher. Compared with last Friday, butchers, all weights, showed 10@15c advance, while packing sows held to a steady basis. Thursday's top reached \$3.75, while bulk of 170- to 375-lb. weights ranged \$3.60@3.70. Light lights continued scarce. Most odd lots noted at \$3.35@3.60. Packing sows moved largely \$3.35@3.40.

SHEEP—Decreased general receipts and improved local quality were potent factors in net 15@25c advances in fed woolled lamb prices this week. The late top rested at \$6.10; late bulk \$5.85@6.10; week's top for strictly choice 80-lb. weights, \$6.40, the highest since last July. Fed clipped lambs rallied to partially retain early strength and gained 10@15c late to bulk \$5.25@5.50; late top \$5.50; week's top \$5.65. Scarcity of aged sheep justified nominally steady quotations of \$2.50 down for shorn slaughter ewes.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., May 4, 1933.

CATTLE—A healthy undertone marked the trade in most slaughter classes of cattle, with prices around 25c or more higher on the average for the week so far. Better grade light weight steers and yearlings sold sparingly at \$5.25@5.50; odd head, upward to \$6.00. Bulk sold at \$4.00@5.00. Butcher heifers have sold at \$3.25@4.50; yearlings, \$4.75@5.60; beef cows, \$2.25@3.50; cutters, \$1.50@2.25; medium grade bulls with weight, \$2.50@2.65 or better; desirable vealers, \$4.00@5.50.

HOGS—Hog prices are uneven compared with a week ago. Bulk better 140- to 350-lb. weights sold today at \$3.50@3.75; packing sows, \$3.25@3.50, mostly \$3.30@3.40; pigs, around \$3.50; light lights, \$3.50@3.75.

SHEEP—Better clipped lambs have sold this week at \$5.35@5.65; best woolled lambs, \$5.75; slaughter ewes, mostly \$1.50@2.50.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended April 29, 1933:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended April 29.....	172,000	594,000	363,000
Previous week	174,000	530,000	367,000
1932	183,000	547,000	389,000
1931	216,000	525,000	479,000
1930	200,000	542,000	371,000
1929	222,000	612,000	310,000
1928	238,000	606,000	284,000

Hogs at 11 markets:	
Week ended April 29.....	482,000
Previous week	422,000
1932	450,000
1931	462,000
1930	471,000
1929	520,000
1928	527,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended April 29.....	135,000	419,000	236,000
Previous week	129,000	352,000	246,000
1932	125,000	352,000	245,000
1931	168,000	395,000	247,000
1930	139,000	410,000	273,000
1929	143,000	444,000	217,000
1928	162,000	453,000	192,000

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., May 4, 1933.

Receipts of hogs at 25 concentration points and 7 packing plants in Iowa and Minnesota continued heavy, but demand was correspondingly broad. Current quotations are steady to 10c higher than last week's close. Quality of receipts was good, and more than half of the run consisted of fall crop hogs, the most of which weighed from 210 to 260 lbs. late bulk of 180- to 260-lb. weights, \$3.50@3.80; 270- to 300-lb. averages, \$3.40@3.75; big weight butchers, down to \$3.25; most packing sows, \$3.00@3.30.

Receipts of hogs unloaded daily at these 25 concentration yards and 7 packing plants for week ended April 27 were as follows:

	This week.	Last week.
Friday, April 28.....	31,400	18,000
Saturday, April 29.....	30,200	27,000
Monday, May 1.....	61,500	57,400
Tuesday, May 2.....	12,200	13,400
Wednesday, May 3.....	26,000	31,100
Thursday, May 4.....	32,400	28,400

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week April 27, 1933:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended April 27.	Prev. week.	Same week, 1932.
Toronto	\$ 5.20	\$ 5.50	\$ 6.50
Montreal	5.25	5.00	5.75
Winnipeg	4.50	4.50	5.75
Calgary	4.00	3.50	5.25
Edmonton	4.25	4.25	5.00
Prince Albert	3.25	4.50
Moose Jaw	4.00	3.75	4.75
Saskatoon	3.60	3.50	4.75

VEAL CALVES.

	\$ 6.50	\$ 6.50	\$ 6.50
Toronto	6.50	4.50	5.00
Montreal	4.50	6.00	5.50
Winnipeg	6.00	6.00	5.50
Calgary	5.00	5.00	5.00
Edmonton	4.50	4.50	6.00
Prince Albert
Moose Jaw	5.50	5.50	5.00
Saskatoon	5.35	5.50	4.50

SELECT BACON HOGS.

	\$ 6.35	\$ 5.85	\$ 5.00
Toronto	6.35	6.25	5.15
Montreal	6.75	6.25	5.15
Winnipeg	5.90	5.75	4.25
Calgary	5.75	5.25	3.95
Edmonton	5.75	5.35	4.00
Prince Albert	5.60	5.45	3.95
Moose Jaw	5.65	5.30	3.95
Saskatoon	5.60	5.45	3.95

GOOD LAMBS.

	\$ 8.00	\$ 8.00	\$ 7.75
Toronto	8.00	6.00	7.00
Montreal	14.00	7.50	6.50
Winnipeg	7.50	7.50	6.50
Calgary	5.50	5.50
Edmonton	6.00
Prince Albert	5.60	5.45
Moose Jaw	5.00	5.50	5.50
Saskatoon	5.00	5.50

LIVESTOCK COST AND YIELD.

Kinds of livestock slaughtered and yield in per cent and pounds for March, 1933, with comparisons:

	March, 1933.	Feb., 1933.	March, 1932.
Av. live cost per 100 lbs.:			
Cattle	\$ 5.03	\$ 3.80	\$ 4.03
Calves	5.43	5.15	4.81
Swine	4.21	3.28	3.65
Sheep and lambs	6.71	5.41	5.35
Av. yield, per cent:			
Cattle	55.56	55.77	56.10
Calves	58.04	58.40	58.94
Swine	75.90	76.50	76.31
Sheep and lambs	45.85	46.37	46.14

Av. live weight, lbs.:			
Cattle	937.50	974.87	967.57
Calves	160.85	168.74	161.07
Swine	227.90	226.04	227.57
Sheep and lambs	85.69	88.76	88.92

Sources of supply, per cent:			
Cattle—			
Stockyards	83.40	84.90	80.94
Other	16.61	15.10	19.06
Calves—			
Stockyards	75.81	74.16	71.47
Other	24.19	25.84	28.53

Swine—			
Stockyards	59.31	52.78	54.85
Other	40.69	47.22	45.15
Sheep and lambs—			
Stockyards	79.33	81.63	80.94
Other	20.67	18.37	19.06

Classification, per cent:			
Cattle—			
Steers	58.08	54.37	55.06
Bulls and stags	2.73	2.72	3.24
Cows and heifers	38.59	42.91	41.70
Swine—			
Sows	48.81	46.27	47.30
Pigs	50.71	53.36	52.23
Stags and boars	0.45	0.37	0.47

Sheep and lambs—			
Sheep	2.00	4.57	3.13
Lambs and yearlings	97.01	95.43	96.87

ST. LOUIS HOGS IN APRIL.

Receipts, weights and range of top prices of hogs at National Stock Yards, Ill., for April, 1933, with comparisons, as reported by H. L. Sparks & Co.:

	April, 1933.	April, 1932.
Receipts, number	253,294	251,387
Average weight, lbs.	216	217
Top prices:		
Highest	\$ 4.00	\$ 4.45
Lowest	3.60	3.05
Average cost	3.62	3.81

The quality of hogs during April was not so good. With corn getting higher not much improvement is looked for in the near future. It is expected that receipts will be light until the farm bill question is settled.

CANADIAN CATTLE EXPORTS.

Cattle exports through St. John and Halifax, Canada, to Great Britain showed a large increase during the first three months of 1933, compared with the same period last year. From January 1 to March 31, 1933, exports totaled 7,863 head, compared with 409 head in 1932.

KENNETT-MURRAY

LIVESTOCK BUYING ORGANIZATION



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Detroit, Mich. Dayton, Ohio

Louisville, Ky. LaFayette, Ind.

Indianapolis, Ind.

Nashville, Tenn. Omaha, Neb.

Montgomery, Ala. Sioux City, Ia.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 29, 1933, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,954	1,515	5,494
Swift & Co.	3,820	1,407	9,919
Morris & Co.	2,170	1,444	5,158
Wilson & Co.	4,618	2,629	5,096
Anglo-Amer. Prov. Co.	1,619
G. H. Hammond Co.	2,540	1,129
Libby, McNeill & Libby	551
Shippers	11,734	7,458	16,690
Others	7,414	40,495	10,611

Brennan Pkg. Co., 5,000 hogs; Independent Pkg. Co., 530 hogs; Boyd, Lanham & Co., 817 hogs; Hygrade Food Prod. Corp., 5,527 hogs; Agar Pkg. Co., 4,493 hogs.

Total: 38,420 cattle, 8,428 calves, 73,364 hogs, 53,868 sheep.

Not including 543 cattle, 2,116 calves, 63,575 hogs and 8,962 sheep bought direct.

KANSAS CITY.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,032	4,395	5,283
Cudahy Pkg. Co.	2,741	3,850	7,998
Morris & Co.	2,134	5,929	3,761
Swift & Co.	2,935	12,047	8,150
Wilson & Co.	2,399	3,978	8,487
Independent Pkg. Co.	396
Jos. Baum Pkg. Co.	560	10
Others	5,158	3,963	17,752
Total	18,989	32,588	51,441

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	5,052	16,948	9,249
Cudahy Pkg. Co.	4,185	12,258	13,007
Doid Pkg. Co.	749	8,092
Morris & Co.	1,938	3,558	4,503
Swift & Co.	6,551	9,819	11,334
Others	12,844

Geo. Hoffman Pkg. Co., 122 cattle; Grt. Omaha Pkg. Co., 18 cattle; Omaha Pkg. Co., 77 cattle; J. Roth & Sons, 56 cattle; So. Omaha Pkg. Co., 43 cattle; Eagle Pkg. Co., 8 cattle; Lincoln Pkg. Co., 410 cattle; Nagle Pkg. Co., 171 cattle; Sinclair Pkg. Co., 286 cattle; Wilson & Co., 848 cattle.

Total: 28,154 cattle and calves, 60,319 hogs, 38,003 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,844	2,526	10,118	5,486
Swift & Co.	2,066	3,611	10,042	3,362
Morris & Co.	1,007	1,375	1,890	2,802
Hunter Pkg. Co.	1,000	8,876	388
Hell Pkg. Co.	1,280
Krey Pkg. Co.	5,764
Shippers	2,142	2,928	23,451	659
Others	4,443	268	23,209

Total: 12,902 cattle, 10,448 calves, 84,630 hogs, 12,697 sheep.

Not including 2,274 cattle, 2,540 calves and 393 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,653	765	13,796	16,100
Armour and Co.	2,654	776	12,318	7,133
Others	860	97	1,914	7,096
Total	6,272	1,638	28,029	30,326

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,215	115	14,244	4,280
Armour and Co.	3,454	132	13,755	4,462
Swift & Co.	2,556	106	7,914	2,606
Shippers	2,455	5,489	1,433
Others	216	21	41
Total	11,936	373	30,442	12,783

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	853	429	8,051	693
Wilson & Co.	852	429	8,521	801
Others	80	54	535
Total	1,765	911	16,707	1,494

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	747	262	6,278	113
Doid Pkg. Co.	478	24	4,406
Wichita D. B. Co.	14
Dunn-Osterberg	97	650	2
Fred W. Dold & Sons	103	128
Sunflower Pkg. Co.	48
Total	1,487	286	11,962	4,026

Not including 5,525 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	861	158	2,451	17,728
Armour and Co.	680	134	2,687	14,874
Others	1,196	206	2,720	7,342
Total	2,747	498	7,858	39,944

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,461	3,421	14,560	3,705
Cudahy Pkg. Co.	227	1,446
Swift & Co.	5,473	5,334	21,874	5,606
United Pkg. Co.	1,829	119
Others	1,277	50	6,624	1,512
Total	12,267	10,370	43,058	10,825

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,050	8,725	7,262	331
U. D. B. Co., N. Y.	26
The Layton Co.	571
R. Gunn & Co.	32	28	78	8
Armour & Co., Mil.	600	4,413
N.Y.B.D.M. Co., N.Y.	40
Corkran, Hill, Balt.	180
Shippers	135	17	54
Others	398	896	186	148
Total	2,907	13,559	8,337	477

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,605	948	21,286	1,372
Armour and Co.	832	96	2,283
Hilgenmeter Bros.	6	1,013
Brown Bros.	103	33	272	12
Stumpf Bros.	122
Schussler Pkg. Co.	13	271
Meier Pkg. Co.	107	311
Indiana Prov. Co.	33	6	173
Art Wabnitz	6	51	89
Maass-Hartman Co.	35	6	14
Shippers	1,702	1,982	15,600	1,379
Others	617	151	218	32
Total	5,059	3,143	41,549	2,878

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	24	293
Ideal Pkg. Co.	11	576
E. Kahn's Sons Co.	988	613	6,851	2,166
Kroger G. & B. Co.	84	210	2,448	5
J. Lohrey Pkg. Co.	3	258
H. H. Meyer Pkg. Co.	14	4,398
A. Sander Pkg. Co.	1,065
J. Schlacter's Sons	141	229	170
J. & F. Schroth Co.	11	3,571
John P. Stegner	223
Shippers	56	1,044	5,007	481
Others	954	550	384	628
Total	2,495	3,956	24,345	3,801

Not including 786 cattle, 357 calves, 289 hogs and 2,476 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended April 29, 1933, with comparisons:

CATTLE.

	Week ended April 29.	Prev. week.	Cor.
Chicago	38,420	36,267	39,375
Kansas City	18,989	18,296	16,320
Omaha	20,154	17,579	18,268
East St. Louis	12,902	11,175	12,383
St. Joseph	6,272	5,755	6,410
St. Louis	11,936	10,408	9,062
Oklahoma City	1,765	2,303	2,241
Wichita	1,487	1,650	1,826
Denver	2,747	2,564	3,562
St. Paul	12,267	10,737	9,719
Milwaukee	2,907	3,498	2,061
Indianapolis	5,059	4,835	4,862
Cincinnati	2,495	2,906	2,671
Total	137,390	127,845	129,390

HOGS.

	Week ended April 29.	Prev. week.	Cor.
Chicago	73,364	68,702	77,686
Kansas City	32,588	25,284	27,763
Omaha	12,844	50,646	60,729
East St. Louis	84,630	68,630	64,084
St. Joseph	28,029	19,853	22,098
St. Louis	39,412	39,806	36,142
Oklahoma City	16,707	15,241	10,133
Wichita	11,362	9,672	10,991
Denver	7,858	5,857	5,782
St. Paul	43,058	32,552	40,809
Milwaukee	8,337	8,629	7,921
Indianapolis	41,549	38,767	36,630
Cincinnati	24,345	22,790	20,283
Total	424,107	406,270	421,211

SHEEP.

	Week ended April 29.	Prev. week.	Cor.
Chicago	53,868	70,979	51,193
Kansas City	51,441	43,051	32,845
Omaha	38,063	29,281	35,901
East St. Louis	12,697	9,741	15,473
St. Joseph	30,326	35,795	38,781
St. Louis	12,783	10,695	14,707
Oklahoma City	1,494	1,177	2,414
Wichita	4,026	3,664	3,578
Denver	39,944	44,560	75,909
St. Paul	10,825	4,737	5,226
Milwaukee	477	654	619
Indianapolis	2,878	3,317	4,328
Cincinnati	3,801	2,020	3,150
Total	262,653	256,651	274,074

How about spacing hogs in the cooler? Have your men read chapter 4 of "PORK PACKING," The National Provisioner's latest book.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 24	11,304	1,588	29,135	9,338
Tues., April 25	8,205	3,609	27,485	13,939
Wed., April 26	9,301	1,972	28,013	8,111
Thurs., April 27	7,104	3,275	29,196	14,097
Fri., April 28	1,537	510	21,117	8,135
Sat., April 29	100	100	10,000	4,900
Total this week	37,551	11,054	144,036	58,190
Previous week	38,087	9,843	116,320	78,197
Year ago	12,213	3,771	17,728	18,871
Two years ago	39,781	10,877	132,033	78,906
Two years ago	62,193	13,789	118,535	100,527

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 24	4,230	2,123	3,900
Tues., April 25	1,967	706	3,808
Wed., April 26	3,068	1	183	2,365
Thurs., April 27	1,503	81	1,881	2,594
Fri., April 28	354	2	2,253	3,830
Sat., April 29	100	200	500
Total this week	11,722	94	7,346	16,979
Previous week	11,959	271	6,591	21,679
Year ago	12,213	3,771	17,728	18,871
Two years ago	16,519	167	22,786	29,169

Total receipts for month and year to April 29, with comparisons:

	1933.	1932.	1933.	1932.
Cattle	141,738	153,905	563,583	652,100
Calves	43,155	47,390	134,739	171,774
Hogs	470,600	503,025	2,146,739	2,611,188
Sheep	202,427	326,094	1,291,181	1,376,496

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamb.
Week ended April 29	\$5.10	\$3.90	\$2.25	\$3.45
Previous week	\$5.05	\$3.70	\$2.25	\$3.30
1932	\$5.10	\$3.65	\$1.50	\$3.15
1931	\$7.70	\$6.90	\$2.85	\$9.10
1930	\$12.00	\$9.85	\$5.25	\$9.40
1929	\$13.75	\$11.50	\$9.10	\$16.40
1928	\$13.05	\$10.15	\$10.00	\$17.25
Av. 1928-1932	\$10.55	\$8.45	\$5.75	\$11.70

SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended April 29	25,900	137,600	41,200
Previous week	26,103	109,729	55,513
1932	27,653	114,305	62,717
1931	35,676	95,749	74,712
1930	28,390	104,698	55,440
1929	32,833	103,002	45,222
1928	37,096	94,807	46,735

*Saturday, April 29, 1933, estimated.

RECEIPTS AT CENTERS

SATURDAY, APRIL 29, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	100	10,000	1,000
Kansas City	100	1,000	2,500
Omaha	225	1,200	3,000
St. Louis	200	4,000	50
St. Joseph	50	1,000	1,000
Sioux City	200	1,500	250
St. Paul	275	1,500	700
Fort Worth	100	300	500
Milwaukee	100	300	500
Denver	100	200	3,500
Louisville	100	400	200
Wichita	100	1,400	100
Indianapolis	100	2,000	100
Pittsburgh	100	1,000	100
Cincinnati	100	2,000	100
Buffalo	100	500	100
Cleveland	100	300	100
Nashville	100	600	500

MONDAY, MAY 1, 1933.

Chicago	15,000	35,000	15,000
Kansas City	10,000	7,000	9,000
Omaha	8,500	8,000	8,500
St. Louis	2,800	11,000	1,500
St. Joseph	2,300	4,500	3,000
Sioux City	3,500	4,500	5,000
St. Paul	2,900	6,000	2,000
Fort Worth	3,200	4,200	1,300
Milwaukee	500	1,000	1,400
Denver	2,500	5,500	10,000
Louisville	500	1,700	500
Wichita	1,500	3,600	600
Indianapolis	700	5,000	1,000
Pittsburgh	500	3,700	2,000
Cincinnati	1,200	5,000	900
Buffalo	1,600	5,000	5,600
Cleveland	600	3,700	3,000
Nashville	100	900	500

TUESDAY, MAY 2, 1933.

Chicago	6,500	23,000	12,000
Kansas City	4,500	9,000	10,000
Omaha	8,000	11,000	8,000
St. Louis	2,500	10,500	3,000
St. Joseph	1,500	5,500	7,500
Sioux City	2,500	6,500	4,000
St. Paul	1,700	6,500	700
Fort Worth	2,000	2,300	5,000
Milwaukee	600	1,500	100
Denver	1,500	2,000	4,800
Louisville	100	1,000	500
Wichita	800	2,200	500
Indianapolis	1,200	8,000	600
Pittsburgh	1,000	1,000	500
Cincinnati	400	4,200	700
Buffalo	100	1,000	800
Cleveland	300	1,500	1,200
Nashville	100	300	500

WEDNESDAY, MAY 3, 1933.

Chicago	8,000	20,000	10,000
Kansas City	4,500	10,000	13,000
Omaha	7,000	11,500	9,500
St. Louis	2,500	11,500	1,500
St. Joseph	1,000	5,500	7,000
Sioux City	3,500	7,500	3,500
St. Paul	2,500	8,000	500
Fort Worth	1,500	1,900	10,000
Milwaukee	500	1,600	100
Denver	500	2,100	8,200
Louisville	200	1,000	500
Wichita	700	2,400	600
Indianapolis	1,200	5,000	700
Pittsburgh	1,500	5,000	800
Cincinnati	500	4,500	1,400
Buffalo	300	800	800
Cleveland	400	1,500	1,200
Nashville	100	900	800

THURSDAY, MAY 4, 1933.

Chicago	7,000	25,000	12,000
Kansas City	2,000	5,000	5,000
Omaha	3,300	10,000	5,500
St. Louis	1,800	10,500	1,800
St. Joseph	800	5,000	4,200
Sioux City	2,000	6,500	2,000
St. Paul	2,100	7,500	1,500
Fort Worth	1,000	1,300	5,500
Milwaukee	600	1,800	200
Denver	500	2,500	5,400
Louisville	100	1,000	2,500
Wichita	500	1,900	300
Indianapolis	600	7,000	500
Pittsburgh	1,800	1,800	1,800
Cincinnati	600	4,300	500
Buffalo	100	1,200	200
Cleveland	200	1,400	1,500
Nashville	100	700	1,200

FRIDAY, MAY 5, 1933.

Chicago	2,000	20,000	8,000
Kansas City	800	3,000	8,000
Omaha	1,200	10,000	10,000
St. Louis	800	10,000	1,000
St. Joseph	600	4,000	4,000
Sioux City	1,000	8,000	2,500
St. Paul	2,800	7,500	500
Fort Worth	800	2,000	8,000
Denver	100	1,000	2,500
Wichita	1,500	1,500	200
Indianapolis	300	7,000	1,200
Pittsburgh	100	2,300	500
Cincinnati	300	3,900	1,400
Buffalo	200	2,000	900
Cleveland	100	1,400	800

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, May 4, 1933, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or city hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.					
Lt. lt. (140-160 lbs.) gd.-ch.....	\$3.40@	3.75	\$3.25@	3.75	\$3.25@	3.50	\$3.25@	3.60	\$3.50@	3.75
Lt. wt. (160-180 lbs.) gd.-ch.....	3.65@	4.00	3.80@	3.85	3.50@	3.70	3.55@	3.75	3.70@	3.75
(180-200 lbs.) gd.-ch.....	3.90@	4.00	3.80@	3.85	3.65@	3.75	3.65@	3.75	3.70@	3.75
Med. wt. (200-220 lbs.) gd.-ch.....	3.90@	4.00	3.80@	3.85	3.65@	3.75	3.65@	3.75	3.70@	3.75
(220-250 lbs.) gd.-ch.....	3.90@	4.00	3.80@	3.85	3.65@	3.75	3.65@	3.75	3.70@	3.75
Hvy. wt. (250-280 lbs.) gd.-ch.....	3.85@	4.00	3.80@	3.85	3.65@	3.75	3.60@	3.75	3.60@	3.75
(280-350 lbs.) gd.-ch.....	3.80@	3.95	3.75@	3.85	3.60@	3.70	3.55@	3.70	3.50@	3.65
Pkg. sows (275-500 lbs.) med.-ch.....	3.60@	3.75	3.35@	3.50	3.40@	3.45	3.35@	3.45	3.35@	3.50
(350-425 lbs.) good.....	3.55@	3.65	3.30@	3.45	3.40@	3.45	3.25@	3.45	3.25@	3.40
(325-550 lbs.) good.....	3.50@	3.60	3.25@	3.40	3.35@	3.40	3.15@	3.25	3.25@	3.40
(275-550 lbs.) good.....	3.40@	3.55	3.20@	3.35	3.00@	3.25	3.10@	3.25	3.25@	3.40
Sltr. pigs (100-130 lbs.) gd.-ch.....	3.00@	3.50	2.75@	3.15	2.75@	3.25	2.75@	3.25	3.25@	3.40
Av. cost & wt. Thurs. (Pigs excl.)	3.97-250 lbs.	3.71-217 lbs.	3.58-272 lbs.	3.60-253 lbs.	3.60-253 lbs.					

Slaughter Cattle and Calves:

STEERS (600-900 LBS.):

Choice	6.50@	7.25	6.00@	6.50	6.25@	6.75	6.00@	6.75	6.00@	6.75
Good	5.50@	6.50	5.50@	6.00	5.25@	6.25	5.50@	6.00	5.25@	6.25
Medium	4.75@	5.75	4.75@	5.50	4.50@	5.25	4.50@	5.25	4.25@	5.25
Common	4.25@	4.75	3.75@	4.75	3.75@	4.50	3.50@	4.35	3.50@	4.00

STEERS (900-1100 LBS.):

Choice	6.50@	7.25	6.00@	6.50	6.00@	6.75	5.85@	6.75	5.75@	6.75
Good	5.50@	6.50	5.50@	6.00	5.25@	6.25	5.15@	6.00	5.00@	5.75
Medium	4.50@	5.50	4.75@	5.50	4.50@	5.25	4.25@	5.25	4.25@	5.00
Common	4.25@	4.75	3.75@	4.75	3.75@	4.50	3.50@	4.35	3.50@	4.25

STEERS (1100-1300 LBS.):

Choice	6.50@	7.25	5.75@	6.50	5.50@	6.50	5.35@	6.50	5.50@	6.50
Good	5.50@	6.50	5.25@	6.00	4.75@	6.00	4.60@	5.85	5.00@	5.75
Medium	4.50@	5.50	4.50@	5.50	4.00@	5.25	4.25@	5.15	4.00@	5.00

STEERS (1300-1500 LBS.):

Choice	5.75@	6.50	5.75@	6.25	4.75@	6.00	5.00@	6.00	4.75@	5.75
Good	5.00@	5.75	5.00@	5.75	4.25@	5.50	4.85@	5.35	4.25@	5.25

HEIFERS (550-850 LBS.):

Choice	5.50@	6.25	5.25@	5.75	5.00@	5.75	5.15@	5.75	5.00@	5.75
Good	5.00@	5.75	4.75@	5.25	4.50@	5.50	4.50@	5.15	4.50@	5.00
Medium	3.75@	5.00	3.50@	4.75	3.25@	4.50	3.25@	4.65	3.25@	4.50
Common	5.00@	6.00	4.50@	6.25	4.50@	5.50	4.50@	5.50	4.50@	5.50

COWS:

Choice	3.75@	5.00	3.25@	5.00	3.25@	4.50	3.25@	4.50	3.00@	4.50
Good	3.25@	4.00	3.25@	3.75	3.00@	3.50	3.00@	3.50	2.75@	3.50
Com-med.	3.00@	3.25	2.65@	3.25	2.50@	3.00	2.50@	3.00	2.25@	3.00
Low cutter and cutter	2.00@	3.00	1.50@	2.65	1.75@	2.50	1.75@	2.50	1.50@	2.50

BULLS (YRLS. EX. BEEF):

Good-choice	2.75@	3.25	2.50@	3.25	2.25@	3.00	2.00@	2.85	2.25@	3.00
Cul-med.	2.50@	3.10	2.00@	2.90	2.25@	2.80	2.00@	2.60	2.00@	2.75

VEALERS (MILK-FED):

Good-choice	5.50@	6.50	3.75@	5.00	5.00@	6.50	4.50@	6.00	4.00@	5.50
Medium	4.50@	5.50	2.50@	3.75	4.00@	5.00	3.00@	4.50	3.00@	4.00
Cul-med.	3.50@	4.50	1.50@	2.50	3.00@	4.00	2.00@	3.00	1.50@	3.00

CALVES (250-500 LBS.):

Good-choice	3.50@	4.50	4.50@	5.25	3.50@	4.50	4.25@	5.50	3.00@	4.00
Cul-med.	2.50@	3.50	2.25@	4.50	2.50@	3.50	2.00@	4.25	2.00@	3.00

Slaughter Sheep and Lambs:

SPRING LAMBS:

Choice	6.75@	7.50	6.75@	7.25	6.00@	6.25	6.00@	6.50		
Good	6.00@	6.75	6.00@	6.75	5.75@	6.00	5.50@	6.25		
Medium	5.00@	6.00	5.00@	6.00	4.75@	5.75	4.50@	5.50		

LAMBS:

(90 lbs. down) gd.-ch.	5.15@	5.75	5.25@	5.75	5.00@	5.35	5.00@	5.50	5.10@	5.50
Com-med.	4.00@	5.25	3.50@	5.25	3.75@	5.00	3.50@	5.00	3.75@	5.10
(90-98 lbs.) gd.-ch.	5.00@	5.65	5.00@	5.65	4.85@	5.35	4.85@	5.40	5.10@	5.50
(98-110 lbs.) gd.-ch.	4.75@	5.35			4.75@	5.00				

YEARLING WETHERS:

(90-110 lbs.) gd.-ch.	4.00@	4.75	4.00@	4.65	3.50@	4.00	4.25@	4.75	3.50@	4.00
Medium	3.00@	4.00	3.00@	4.00	3.00@	4.50	3.50@	4.25	3.00@	3.50

EWES:

(90-120 lbs.) gd.-ch.	2.25@	3.00	2.00@	2.75	1.75@	2.50	1.75@	2.50	1.75@	2.50
(120-150 lbs.) gd.-ch.	2.00@	2.85	1.75@	2.00	1.50@	2.25	1.50@	2.25	1.50@	2.25
(All weights) com-med.	1.25@	2.25	1.00@	2.00	1.00@	1.75	1.00@	1.75	75@	1.75

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 16 centers for the week ended April 29, 1933, with comparisons:

CATTLE.

	Week ended April 29,	Prev. week.	Cor. week, 1932.
Chicago	27,229	24,885	27,537
Kansas City	18,989	18,289	18,405
Omaha	17,990	17,243	18,103
East St. Louis	18,140	15,194	14,082
St. Joseph	7,094	6,127	7,369
Sioux City	9,815	8,716	7,701
Wichita	1,773	1,998	2,186
Fort Worth	2,835	4,497	
Indianapolis	1,789	1,505	1,599
New York & Jersey City	1,785	1,424	1,810
Oklahoma City	8,124	6,385	8,159
Cincinnati	2,676	3,047	2,894
Denver	2,963	3,310	3,023
San Francisco	2,244	2,305	2,450
Milwaukee	10,960	9,718	
	2,636	3,108	
Total	137,151	127,972	133,553

Chicago Section

Jay C. Hormel, president of Geo. A. Hormel & Co., Austin, Minn., was in the city this week.

Frank A. Hunter, president Hunter Packing Co., East St. Louis, Ill., was a Chicago visitor this week.

E. N. Sturman, vice president of Geo. A. Hormel & Co., Austin, Minn., was in Chicago for a day this week.

Robert Johnson, vice-president of Oscar Mayer & Co., Inc., Madison, Wis., was a visitor to Chicago this week.

Albert Freud and Herbert J. Altheimer of the Brecht Corporation were Chicago visitors during the week.

F. S. Kein, livestock buyer for the Shenandoah Abattoir, Shenandoah, Pa., was in town the latter part of last week.

Chester F. Stephenson, of the Edward F. Swift estate, has returned from a combined business and pleasure trip to the South.

Lacy Lee, provision broker with offices in the Board of Trade building, returned this week from a business trip through the East.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 18,918 cattle, 7,612 calves, 25,662 hogs, 28,874 sheep.

W. F. Courtney, credit manager of the Armour Fertilizer Works, Jacksonville, Fla., has been in the city this week on business with the home office of Armour and Company.

W. H. Gausselin, secretary and treasurer of the Mutual Sausage Co., who is in the Lakeside hospital suffering from a severe intestinal attack, is on the road to recovery and will leave the hospital within ten days.

Charles E. Herrick, president of the Brennan Packing Co., Chicago, spoke before the annual meeting of the United States Chamber of Commerce at Washington this week on "Promotion of Agricultural Exports."

Provision shipments from Chicago for the week ended April 29, 1933, with comparisons, were as follows:

	Week Apr. 29,	Previous week,	Same week, '32.
Cured meats, lbs.	16,890,000	16,331,000	14,140,000
Fresh meats, lbs.	37,414,000	38,724,000	36,322,000
Lard, lbs.	5,544,000	5,297,000	4,499,000

John M. Clair, secretary of the Republic Food Products Co., Chicago, is in St. Elizabeth's hospital convalescing

from a goitre operation performed this week. His many friends in the industry will be pleased to know that his progress toward full recovery has been rapid and that his early return to his desk is expected.

Packers attending the U. S. Chamber of Commerce convention at Washington this week included Oscar G. Mayer, president Oscar Mayer & Co., Chicago; Charles E. Herrick, president Brennan Packing Co., Chicago; Geo. M. Foster, vice president, John Morrell & Co., Ottumwa, Iowa; F. S. Snyder, Boston, president Boston Chamber of Commerce; and W. C. Davis, foreign department, Swift & Company, Chicago.

George A. Schmidt, president, Stahl-Meyer, Inc., New York City; William E. Felin, president, John J. Felin & Co., Inc., Philadelphia, Pa.; William F. Schluderberg, president, The Wm. Schluderberg-T. J. Kurdle Co., Baltimore, Md.; John W. Rath, president, Rath Packing Co., Waterloo, Iowa, and W. R. Sinclair, vice president and treasurer, Kingan & Co., Indianapolis, Ind., were in Chicago this week attending a committee meeting at the Institute of American Meat Packers.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business April 30, 1933, as reported by the Chicago Board of Trade, were as follows:

	April 30, 1933.	March 31, 1933.	April 30, 1932.
All kinds of bbl.			
pork, bbls. . . .	16,356	17,732	21,291
P. S. lard, made since Oct. 1, '32, lbs. . . .	18,729,702	16,620,966	36,792,340
Other kinds of lard, lbs. . . .	6,626,045	6,815,590	15,514,907
D. S. cl. bellies, made since Oct. 1, '32, lbs. . . .	9,561,171	9,694,160	17,900,174
D. S. rib bellies, made since Oct. 1, '32, lbs. . . .	1,940,755	1,585,970	2,963,323
Ex. Sh. Cl. sides, made since Oct. 1, '32, lbs. . . .	1,900	2,300	19,000
D. S. Sh. fat backs, lbs. . . .	3,726,689	3,394,966	4,014,081
D. S. shldrs, lbs. . . .	7,300	7,300	249,372
S. P. hams, lbs. . . .	23,209,903	24,355,373	32,061,684
S. P. skinned hams, lbs. . . .	22,599,043	22,781,775	35,780,038
S. P. bellies, lbs. . . .	25,774,764	27,300,982	30,306,626
S. P. Californias or Picnics, S. P. Boston shldrs, lbs. . . .	12,464,083	12,923,278	14,059,238
S. P. shldrs, lbs. . . .	176,556	119,400	92,400
Other cuts of meats, lbs. . . .	5,553,469	5,208,563	9,628,710
Total cut meats, lbs. . . .	105,008,333	107,374,067	146,806,646

PORK TRIMMING VALUES.

Is your pork trimming foreman familiar with values? Perhaps he ought to read "PORK PACKING," The National Provisioner's latest book.

VAL DECKER PLANT OPENING.

The new beef, hog and small stock killing buildings just completed as an addition to the plant of the Val Decker Packing, Co., Piqua, Ohio, were formally opened to the public on Sunday, April 30, and operations in these departments began on Monday, May 1.

As was the case when the new manufacturing departments were opened two years ago, many thousands of people inspected the plant on the opening day. A fairly accurate estimate of the number of people who passed through the plant on April 30 is 65,000. When it is remembered that the population of Piqua is about 18,000, it will be seen how the meat industry and meat consumers of that entire region regarded this event.

Highways of Central Ohio were lined with cars en route to Piqua, and acres of parking space were needed for them while their occupants were inspecting this modern meat plant. There was a line of more than 1,000 persons waiting outside the plant on Sunday morning for the doors to open, and a steady column, from two to four abreast, passed through the main entrance from that hour until late afternoon.

Val Decker arrived in Piqua, O., one day in 1868 as a poor boy looking for a job. He has been there ever since, and he and his business are among the famous institutions of the state. At the age of 86 he is at his plant every day, conducting the business with the aid of his four sons and others of the staff. Improvements made have had his personal supervision, and every detail of the business comes under his eye.

His company distributes meat products within a radius of several hundreds of miles of the plant in every direction. The plant has no railroad siding, and distribution is entirely by motor trucks. The huge Decker trucks and trailer-trucks with their brilliant yellow coloring are familiar sights on thousands of miles of Midwestern highways. Most of them are now refrigerated.

Val Decker, with his sons William, George, Walter and Louis, headed the reception committee on Sunday, and the respect and even affection with which this packinghouse patriarch is regarded throughout a statewide community was evidenced by the manner in which old and young, rich and lowly, came to his flower-bedecked office to extend their congratulations before leaving the plant.

An orchestra played and a male quartette sang during the day, and



PACKERS COMMISSION CO.

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

H. P. HENSCHEN

ARCHITECT

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59 E. Van Buren St., Chicago, Ill.

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ARCHITECTS — DESIGNERS — CONSULTANTS
TO THE MEAT PACKING INDUSTRY

Successors To

BONNELL-TOHTZ CO.

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ST. LOUIS, MO.

floral tributes filled every plant window and all the available office space. There was a splendid display of the line of meat products and sausage made by the company, and the new beef coolers were filled with choice dressed sides ordered by customers, as were the calf and lamb coolers and the hog chill rooms.

Fancy baby beef marked for customers, and bearing signs extending their congratulations to Decker included the following: Kroger Grocery Co., Dayton, 120 sides; Hales Liberty Market, Dayton, 60 sides; Clauer Bros. Stores, Springfield, 30 sides; E. W. Fulmer & Co., Springfield, 30 sides; R. Wilke, Columbus, 25 sides; Albert Priller, Piqua, 15 sides; National Market, Dayton, 15 sides; Schofield & Dempsey, Hamilton, 40 sides; Walter Wright, Lima, 15 sides; A. & P. Stores, Columbus, 50 sides; V. E. Neal restaurants, Ohio cities, display of beef raised by Mr. Neal on his own farm and slaughtered and dressed by Decker, and many others. The coolers held at least 600 sides of beef bought by Decker at outside markets and finished by them near Piqua. Less than 20 sides remained unsold.

Packers and trade representatives from other points who attended the opening included Oscar G. Mayer, president Oscar Mayer & Co., Chicago; A. C. Bolz, general manager, and R. G. Reynolds, chief engineer, Oscar Mayer & Co., Madison, Wisc.; John and Peter Emge, Emge & Sons Co., Fort Branch, Ind.; J. M. Ballard, president Ballard Packing Co., Marion, Ind.; Walter E. Focke, Wm. Focke's Sons Co., Dayton, O.; Ed Falter, Falter Packing Co., Columbus, O.; G. B. Ferrick, Danahy-Faxon Co., Buffalo, N. Y.; M. T. Morgan, broker, Buffalo, N. Y.; Milton Goldberg, Harry Levi & Co., Chicago; H. P. Henschien, architect, Chicago; Paul I. Aldrich, editor THE NATIONAL PROVISIONER.

W. B. Allbright, John Allbright and Dr. A. O. Lundell, of the Allbright-Nell Co., Chicago, which equipped the plant, and Chas. H. Reimers, of Anders &

Reimers, Cleveland, architects for the plant, also were present.

One of the visitors was John McElravey, 74 years of age, who went to

**STILL BUILDING AT EIGHTY-SIX.**

Celebrating the second major addition to his modern packing plant within the space of two years, Val Decker at 86 is still as wideawake to trade possibilities as when he landed in Piqua, O., in the year 1868. He had the courage and the common sense to make a capital investment in profit-returning plant and equipment at a time when he was advised not to spend a dollar.

work for Val Decker at the age of 18. There was a sheaf of congratulatory telegrams a foot high, besides the floral tributes.

A description and illustrations of the new plant, which contains many new features, will appear in an early issue of THE NATIONAL PROVISIONER.

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS

PHILADELPHIA

**PROVISION
BROKER**

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

BAKED HAMS DELIVERED HOT.

The Carstens Packing Co., Tacoma, Wash., as was reported in a previous issue of THE NATIONAL PROVISIONER, this year inaugurated an innovation in Easter ham selling. With the cooperation of one of the larger food stores of the city, which took orders for the meats, hot baked hams were delivered directly from the plant to consumers by Western Union messenger boys.

The plan worked so successfully and apparently was so much appreciated by housewives that W. H. Wells, president of the company, has continued the service. Housewives may now plan their dinners without the bother of preparing and cooking the meat. They can place their orders for a baked ham and it will be delivered to them hot, done to a turn and ready to be placed on the table.

While the new service has been offered by the store referred to only a short time, business has increased to an extent where Carstens have found it necessary to install additional ovens to handle the volume. Deliveries are made only within the city limits.

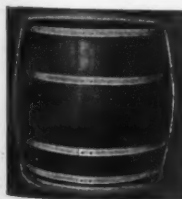
QUALITY FOR 80 YEARS.

(Continued from page 20.)

learning the business from the ground up.

The plant of Frank and Company must also be a good place in which to work. There are a number of employees on the payroll who have been with the concern for three generations of Franks, and who have drawn their salaries regularly for the past 45 to 50 years. Although some of these workers are nearing 80 years of age, they are on the job every day. A number of them have been offered pensions, but have refused to accept them.

The company makes a comprehensive line of sausages, cures and smokes hams and bacon, boils and bakes hams, produces dried beef and deals in breads and canned meats, including canned smoked pork loins, hams and luncheon meats.



**Standard 1500-lb.
Ham Curing Casks**

Manufactured by

Bott Bros. Mfg. Co.

Warsaw, Illinois

Write for Prices and Delivery

**CURING CASKS
Tierces—Barrels—Kegs**

Standard and Special Sizes

American Cooperage Co.Successors to Richard Hamilton, Inc.,
MAUKER, NEW JERSEY

Quality—Service—Price



Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
May, 4, 1933.

REGULAR HAM.

	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10	9 1/4	9 1/4	10
10-12	9	8 3/4	9 1/4
12-14	9	8 1/2	9
14-16	9	8 1/2	9
10-16 range	9

BOILING HAM.

	Green Standard.	Sweet Pickled Standard.	Fancy.
16-18	8 1/4	8 1/4	9
18-20	8 1/4	8 1/4	9
20-22	8 1/4	8 1/4	9
16-22 range	8 1/4

SKINNED HAM.

	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12	9 1/4	9 1/4	10
12-14	9	8 3/4	9 1/4
14-16	9	8 1/2	9
16-18	9	8 1/2	9
18-20	8 1/4	8 1/4	9
20-22	8 1/4	8 1/4	9
22-24	8 1/4	8 1/4	9
24-26	8 1/4	8 1/4	9
26-28	7 1/4	7 1/4	8 1/2
30-32	7 1/4	7 1/4	8 1/2

PICNICS.

	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6	5 1/4	5	5 1/4
6-8	5	4 3/4	5 1/4
8-10	5	4 3/4	5 1/4
10-12	4 3/4	4 1/4	5
12-14	4 3/4	4 1/4	5

BELLIES.

	Green Sq. Sdls.	S.P. Dry Cured.
6-8	8 1/4	8 1/4
8-10	8 1/4	8 1/4
10-12	7 3/4	7 3/4
12-14	7 1/4	7 1/4
14-16	7	6 3/4
16-18	6 3/4	6 1/2

D. S. BELLIES.

	Clear Standard.	Rib Fancy.
14-16	6 1/4
16-18	6 1/4	7
18-20	6 1/4	7
20-22	6 1/4	7
22-24	6 1/4	7
24-26	6 1/4	7
26-28	6 1/4	7
28-30	6 1/4	7
30-32	6 1/4	7
32-34	6 1/4	7
34-36	6 1/4	7
36-38	6 1/4	7
38-40	6 1/4	7
40-42	6 1/4	7
42-44	6 1/4	7
44-46	6 1/4	7
46-48	6 1/4	7
48-50	6 1/4	7

D. S. FAT BACKS.

	Standard	Export Trim.
8-10	4 1/4	4 3/4
10-12	4 1/4	4 3/4
12-14	4 1/4	4 3/4
14-16	4 1/4	4 3/4
16-18	4 1/4	4 3/4
18-20	4 1/4	4 3/4
20-22	4 1/4	4 3/4

OTHER D. S. MEATS.

Extra short clears	35-45
Extra short ribs	35-45
Regular plates	4-6
Clear plates	4-6
Jowl butts	3 3/4
Green square jowls	4 1/4
Green rough jowls	3 1/2

LARD.

Prime steam, cash	5.05
Prime steam, loose	5.00
Refined, in export boxes—N. Y.	5.35
Neutral, in tierces	5.75
Raw leaf	5.00

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2457 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, APRIL 29, 1933.

	Open.	High.	Low.	Close.
LARD—				
May ...	5.35-5.40	5.55	5.35	5.55
July ...	5.80	5.72 1/2	5.47 1/2	5.70
Sept. ...	5.62 1/2-5.67 1/2	5.85	5.60	5.85
Oct. ...	5.65	5.87 1/2	5.65	5.87 1/2 b
Nov. ...	5.77 1/2	5.87 1/2	5.77 1/2	5.87 1/2 b
Dec. ...	5.80	5.70	5.60	5.70 b

CLEAR BELLIES—

May ...	6.25	6.32 1/2	6.25	6.32 1/2
July ...	6.47 1/2	6.47 1/2	6.45	6.45

MONDAY, MAY 1, 1933.

LARD—				
May ...	5.45	5.55	5.45	5.50
July ...	5.80	5.80	5.60	5.60
Sept. ...	5.97 1/2	5.97 1/2	5.65	5.75 b
Oct. ...	5.90	6.00	5.80	5.82 1/2 b
Nov. ...	5.82 1/2	5.82 1/2	5.82 1/2	5.82 1/2 n
Dec. ...	5.75	5.75	5.60	5.60 ax

CLEAR BELLIES—

May ...	6.45	6.50	6.35	6.25 ax
July ...	6.80	6.80	6.65	6.40 b
Sept. ...	6.80	6.80	6.65	6.65

TUESDAY, MAY 2, 1933.

LARD—				
May ...	5.45	5.57 1/2	5.45	5.55 ax
July ...	5.80	5.72 1/2	5.57 1/2	5.70 ax
Sept. ...	5.75	5.87 1/2	5.72 1/2	5.82 1/2 ax
Oct. ...	5.80	5.90	5.80	5.85 b
Nov. ...	5.85	5.85	5.85	5.85
Dec. ...	5.70	5.70	5.70	5.70

CLEAR BELLIES—

May ...	6.55	6.65	6.55	6.25 ax
July ...	6.80	6.80	6.65	6.50 ax
Sept. ...	6.80	6.80	6.65	6.80 n

WEDNESDAY, MAY 3, 1933.

LARD—				
May ...	5.62 1/2	5.70	5.57 1/2	5.65 b
July ...	5.77 1/2	5.85	5.75	5.75
Sept. ...	5.90	5.97 1/2	5.85	5.92 1/2 ax
Oct. ...	5.97 1/2-6.02 1/2	6.02 1/2	5.92 1/2	5.95
Nov. ...	5.82 1/2	5.82 1/2	5.82 1/2	5.95 ax
Dec. ...	5.82 1/2	5.82 1/2	5.82 1/2	5.82 1/2

CLEAR BELLIES—

May ...	6.55	6.65	6.55	6.35 b
July ...	6.80	6.80	6.65	6.65 b
Sept. ...	6.80	6.80	6.65	6.92 1/2

THURSDAY, MAY 4, 1933.

LARD—				
May ...	5.65	5.85	5.62 1/2	5.62 1/2 ax
July ...	5.75	5.77 1/2	5.70	5.75 b
Sept. ...	5.82 1/2	5.90	5.82 1/2	5.85 ax
Oct. ...	5.85	5.90	5.85	5.90 ax
Nov. ...	5.85	5.90	5.85	5.92 1/2 ax
Dec. ...	5.75	5.75	5.72 1/2	5.72 1/2

CLEAR BELLIES—

May ...	6.45	6.50	6.45	6.45 ax
July ...	6.70	6.80	6.70	6.80
Sept. ...	7.02 1/2	7.02 1/2	7.02 1/2	7.02 1/2

FRIDAY, MAY 5, 1933.

LARD—				
May ...	5.65	5.72	5.65	5.72-1/2
July ...	5.82	5.87	5.80	5.87
Sept. ...	5.92	6.00	5.90	6.00 ax
Oct. ...	5.95	6.05	5.92	6.05 ax
Nov. ...	5.85	5.90	5.85	5.90 b
Dec. ...	5.75	5.82	5.75	5.82

CLEAR BELLIES—

May ...	6.45	6.50	6.45	6.45 n
July ...	6.70	6.80	6.70	6.80 n
Sept. ...	7.02 1/2	7.02 1/2	7.02 1/2	7.05 b

Key: ax, asked; b, bid; n, nom; —, split.

ANIMAL OILS.

Prime edible lard oil	@ 8
Headlight burning oil	@ 7
Prime winterstrained	@ 6 1/2
Extra winterstrained	@ 6 1/2
Extra lard oil	@ 6 1/2
Extra No. 1 lard oil	@ 6
No. 1 lard oil	@ 5 1/2
No. 2 lard oil	@ 5 1/2
Acidless tallow oil	@ 5 1/2
20° C. T. Neatsfoot oil	@ 12 1/2
Pure neatsfoot	@ 9 1/2
Special neatsfoot	@ 6 1/2
Extra neatsfoot	@ 6 1/2
No. 1 neatsfoot	@ 6

Oil weighs 7 1/4 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops ..	\$1.30 @ 1.32 1/2
Oak pork barrels, black iron hoops ..	1.35 @ 1.37 1/2
Ash pork barrels, galv. iron hoops ..	1.37 1/2 @ 1.40
Oak pork barrels, galv. iron hoops ..	1.42 1/2 @ 1.45
White oak ham tierces	2.05 @ 2.07 1/2
Red oak lard tierces	1.75 @ 1.77 1/2
White oak lard tierces	1.85 @ 1.87 1/2

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended April 29, 1933:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended—	Jan. 1, 1933 to	Apr. 29, 1933.
	Apr. 29, 1933.	1932.	1933.
	M lbs.	M lbs.	M lbs.
Total	1,391	1,113	866
To Belgium	1	7	145
United Kingdom	1,314	1,042	15,451
Other Europe	32	28	285
Cuba	35	58	29
Other countries	9	6	11

BACON, INCLUDING CUMBERLANDS.

Total	235	323	811
To Germany	134	191	593
United Kingdom	39	3	33
Other Europe	90	63	1,251
Cuba	62	16	122
Other countries	62	16	122

PICKLED PORK.

Total	250	128	231
To United Kingdom	12	57	196
Other Europe	2	5	324
Canada	121	68	80
Other countries	115	55	151

LARD.

Total	8,875	7,568	7,896
To Germany	934	2,638	3,331
Netherlands	3,468	430	17,077
United Kingdom	3,404	3,150	100,901
Other Europe	590	263	219
Cuba	61	260	254
Other countries	411	827	534

TOTAL EXPORTS BY PORTS.

Week ended April 29, 1933.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.	Lard, M lbs.
Total	1,391	235	250	8,875
Boston	348
Detroit	820	102	32	1,428
Port Huron	178	52	101	960
Key West	35	62
New Orleans	9	4	83	418
New York	351	77	2	5,316
Philadelphia	816
Baltimore	75

DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.	Lard, M lbs.
Exported to:				
United Kingdom (total)	1,314	134
Liverpool	348	79
London	355	1
Manchester	40
Glasgow	361
Other United Kingdom	209	16
Exported to:				
Germany (total)	904
Hamburg	802
Other	182

CURING MATERIALS.

Nitrite of soda, 1 c. 1. Chicago	9.10
(For quantities of from 1 to 4 bbls.)	
For larger quantities, \$8.35 c. 1.	
Salt-peter, 25 bbl. lots, f.o.b. N. Y.:	
Dbl. refined granulated	6 1/2
Small crystals	7 1/2
Medium crystals	7 1/2
Large crystals	8
Bbl. refd. gran. nitrate of soda ..	3 1/2
Less than 25 bbl. lots, 1/2 c. more.	
Salt—	
Granulated, carlots, per ton, f.o.b. Chicago ..	8.80
Cloves and invert, New York	8.75
Medium, carlots, per ton, f.o.b. Chicago ..	8.75
Rock, carlots, per ton, f.o.b. Chicago	8.79
Sugar—	
Raw sugar, 90 basis, f.o.b. New Or-	
leans	@ 3.37 1/2
Second sugar, 90 basis	None
Syrup testing, 63 to 65 combined su-	
crose and invert, New York	@ 4.50
Standard gran. f.o.b. refiners (2%) ..	@ 4.50
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%	@ 4.00</

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Week ended, May 3, 1933.	Cor. week, 1932.
400-600	11% @ 12%	13 @ 14
600-800	11% @ 11%	13 @ 13%
800-1000	8% @ 9%	12 @ 13%
Good native steers—		
400-600	9% @ 10%	12 @ 12%
600-800	9% @ 9%	12 @ 12%
800-1000	8% @ 8%	12 @ 12%
Medium steers—		
400-600	9% @ 9%	10% @ 11%
600-800	8% @ 9%	10% @ 11%
800-1000	7% @ 8%	11 @ 11%
Heifers, good, 400-600	8% @ 10%	11 @ 14
Cows, 400-600	5% @ 6%	7 @ 9
Hind quarters, choice	@ 15%	@ 10%
Fore quarters, choice	@ 8%	@ 9%

Beef Cuts.

Steer loins, prime	@ 19	@ 31
Steer loins, No. 1	@ 17	@ 31
Steer loins, No. 2	@ 16	@ 24
Steer short loins, prime	@ 24	@ 43
Steer short loins, No. 1	@ 21	@ 43
Steer short loins, No. 2	@ 18	@ 30
Steer loin ends (hips)	@ 13	@ 20
Steer loin ends, No. 2	@ 13	@ 20
Cow loins	@ 10	@ 16
Cow short loins	@ 11	@ 18
Cow loin ends (hips)	@ 10	@ 14
Steer ribs, prime	@ 14	@ 18
Steer ribs, No. 1	@ 13	@ 18
Steer ribs, No. 2	@ 12	@ 17
Cow ribs, No. 2	@ 7 1/2	@ 10
Cow ribs, No. 3	@ 7	@ 9
Steer rounds, prime	@ 10	@ 13
Steer rounds, No. 1	@ 9 1/2	@ 12
Steer rounds, No. 2	@ 9	@ 12
Steer chucks, prime	@ 8	@ 10 1/2
Steer chucks, No. 1	@ 7	@ 9 1/2
Steer chucks, No. 2	@ 6 1/2	@ 9
Cow rounds	@ 8	@ 10
Cow chucks	@ 6 1/2	@ 7 1/2
Medium plates	@ 5	@ 7 1/2
Briskets, No. 1	@ 9	@ 12
Steer navel ends	@ 3	@ 4 1/2
Cow navel ends	@ 3 1/2	@ 4 1/2
Fore shanks	@ 6	@ 8
Hind shanks	@ 4	@ 6
Strip loins, No. 1, bbls.	@ 27	@ 43
Strip loins, No. 2	@ 20	@ 37
Steerloin butts, No. 1	@ 17	@ 27
Steerloin butts, No. 2	@ 13	@ 17
Beef tenderloins, No. 1	@ 40	@ 60
Beef tenderloins, No. 2	@ 35	@ 50
Rump butts	@ 14	@ 16
Flank steaks	@ 14	@ 14
Shoulder clods	@ 9	@ 9
Hanging tenderloins	@ 5 1/2	@ 8
Insides, green, 6@8 lbs.	@ 10	@ 14
Outsides, green, 5@6 lbs.	@ 10	@ 14
Knuckles, green, 5@6 lbs.	@ 9	@ 9

Beef Products.

Brains (per lb.)	@ 5	@ 5
Hearts	@ 4	@ 3 1/2
Tongues	@ 14	@ 16
Sweetbreads	@ 15	@ 17
Ox-tail, per lb.	@ 5	@ 4
Fresh tripe, plain	@ 8	@ 8
Fresh tripe, H. C.	@ 8	@ 8
Livers	@ 14	@ 14
Kidneys, per lb.	@ 8	@ 11

Veal.

Choice carcasses	@ 9	@ 10
Good carcasses	@ 8	@ 8
Good saddles	@ 12	@ 13
Good racks	@ 6	@ 8
Medium racks	@ 4	@ 5

Veal Products.

Brains, each	@ 8	@ 7
Sweetbreads	@ 25	@ 25
Calf livers	@ 30	@ 45

Lamb.

Choice lambs	@ 13	@ 14
Medium lambs	@ 11	@ 13
Choice saddles	@ 15	@ 17
Medium saddles	@ 13	@ 16
Choice fores	@ 10	@ 12
Medium fores	@ 8	@ 11
Lamb fries, per lb.	@ 25	@ 25
Lamb tongues, per lb.	@ 9	@ 10
Lamb kidneys, per lb.	@ 15	@ 20

Mutton.

Heavy sheep	@ 5	@ 4
Light sheep	@ 8	@ 7
Heavy saddles	@ 7	@ 6
Light saddles	@ 11	@ 9
Heavy fores	@ 3	@ 2
Light fores	@ 6	@ 5
Mutton legs	@ 12	@ 12
Mutton loins	@ 8	@ 7
Mutton stew	@ 4	@ 3
Sheep tongues, per lb.	@ 10	@ 10
Sheep heads, each	@ 8	@ 8

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@ 8	@ 10 1/2
Picnic shoulders	@ 5 1/2	@ 6
Skinned shoulders	@ 6	@ 6
Tenderloins	@ 20	@ 30
Spare ribs	@ 4 1/2	@ 6
Back fat	@ 6	@ 6
Boston butts	@ 7 1/2	@ 7 1/2
Boneless butts, cellar trim, 2@4	@ 10 1/2	@ 10 1/2
Hocks	@ 4 1/2	@ 6
Tails	@ 3	@ 5
Neck bones	@ 1 1/2	@ 3
Silp bones	@ 3	@ 3
Blade bones	@ 2	@ 3
Pigs' feet	@ 5	@ 5
Kidneys, per lb.	@ 4	@ 3 1/2
Livers	@ 4	@ 4
Brains	@ 6 1/2	@ 6 1/2
Ears	@ 3	@ 4 1/2
Snouts	@ 3	@ 5
Heads	@ 4	@ 5

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 17	@ 17
Country style sausage, fresh in link	@ 14	@ 14
Country style pork sausage, smoked	@ 15	@ 15
Frankfurts in sheep casings	@ 17	@ 17
Frankfurts in hog casings	@ 18	@ 18
Bologna in beef bungs, choice	@ 13	@ 13
Bologna in beef middles, choice	@ 14	@ 14
Liver sausage in beef rounds	@ 11	@ 11
Smoked liver sausage in hog bungs	@ 16	@ 16
Liver sausage in hog bungs	@ 15	@ 15
Head cheese	@ 15	@ 15
New England luncheon specialty	@ 15	@ 15
Mixed luncheon specialty, choice	@ 14	@ 14
Tongue sausage	@ 17 1/2	@ 17 1/2
Blood sausage	@ 13 1/2	@ 13 1/2
Sausage	@ 14 1/2	@ 14 1/2
Pollard sausage	@ 12 1/2	@ 12 1/2

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@ 30	@ 30
Thuringer cervelat	@ 13	@ 13
Farmer	@ 20	@ 20
Holsteiner	@ 18	@ 18
B. C. salami	@ 24	@ 24
Milano salami, choice, in hog bungs	@ 20	@ 20
B. C. salami, new condition	@ 13	@ 13
Frisses, choice, in hog middles	@ 24	@ 24
Genoa style salami	@ 32	@ 32
Pepperoni	@ 22	@ 22
Mortadella	@ 13	@ 13
Capicola	@ 28	@ 28
Italian style hams	@ 23	@ 23
Virginia hams	@ 26	@ 26

SAUSAGE MATERIALS.

Regular pork trimmings	@ 3	@ 3
Special lean pork trimmings	@ 6	@ 6 1/2
Extra lean pork trimmings	@ 7	@ 7
Pork cheek meat	@ 4	@ 4 1/2
Pork hearts	@ 3	@ 3 1/2
Pork livers	@ 2 1/2	@ 2 1/2
Native boneless bull meat (heavy)	@ 6 1/2	@ 6 1/2
Boneless chucks	@ 5 1/2	@ 5 1/2
Shank meat	@ 5 1/2	@ 5 1/2
Beef trimmings	@ 5 1/2	@ 5 1/2
Beef cheeks (trimmed)	@ 4	@ 4
Dressed canners, 350 lbs. and up	@ 4 1/2	@ 4 1/2
Dressed cutter cows, 400 lbs. and up	@ 6	@ 6
Dr. bologna bulls, 600 lbs. and up	@ 4 1/2	@ 4 1/2
Beef tripe	@ 2 1/2	@ 2 1/2
Pork tongues, canner trim, S. P.	@ 7	@ 7

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)		
Beef casings:		
Domestic rounds, 180 pack27	
Domestic rounds, 140 pack33	
Export rounds, wide45	
Export rounds, medium37	
Export rounds, narrow37	
No. 1 weasands12	
No. 2 weasands06 1/2	
No. 1 bungs13 1/2 @ 14	
No. 2 bungs07 1/2	
Middles, regular16	
Middles, select wide, 2 1/2 in. diam.18	
Middles, select, extra wide, 2 1/2 in. and over210	
Dried bladders:		
12-15 in. wide, flat90	
10-12 in. wide, flat50	
8-10 in. wide, flat40	
6-8 in. wide, flat30 @ 35	
Hog casings:		
Narrow, per 100 yds.	1.85	
Narrow, special, per 100 yds.	1.85	
Medium, regular95	
Wide, per 100 yds.65	
Extra wide, per 100 yds.75	
Export bungs31	
Large prime bungs19	
Medium prime bungs19	
Small prime bungs6 @ 7	
Middles, per set20	
Stomachs08	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate	\$4.25	
Large tins, 1 to crate	\$5.00	
Frankfurt style, sausage in sheep casings—		
Small tins, 2 to crate	\$5.25	
Large tins, 1 to crate	\$6.00	
Smoked link sausage in hog casings—		
Small tins, 2 to crate	\$4.50	
Large tins, 1 to crate	\$5.25	

DRY SALT MEATS.

Clear bellies, 18@20 lbs.	@ 6 1/2	
Clear bellies, 14@16 lbs.	@ 6 1/2	
Rib bellies, 25@30 lbs.	@ 6 1/2	
Fat backs, 10@12 lbs.	@ 4 1/2	
Fat backs, 14@16 lbs.	@ 4 1/2	
Regular plates	@ 4 1/2	
Butts	@ 3 1/2	

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@ 14	
Fancy skd. hams, 14@16 lbs.	@ 15	
Standard reg. hams, 14@16 lbs.	@ 13	
Picnics, 4@8 lbs.	@ 9 1/2	
Fancy bacon, 6@8 lbs.	@ 16 1/2	
Standard bacon, 6@8 lbs.	@ 15	
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.	@ 25	
Outsides, 6@9 lbs.	@ 20	
Knuckles, 6@9 lbs.	@ 26	
Cooked hams, choice, skin on, fattened	@ 20 1/2	
Cooked hams, choice, skinned, fattened	@ 20 1/2	
Cooked picnics, skin on, fattened	@ 18 1/2	
Cooked picnics, skinned, fattened	@ 14 1/2	
Cooked loin roll, smoked	@ 26	

BARRELED PORK AND BEEF.

Mess pork, regular	@ 15.00	
Family back pork, 24 to 34 pieces	@ 14.00	
Family back pork, 35 to 45 pieces	@ 14.00	
Clear back pork, 40 to 50 pieces	@ 12.00	
Clear plate pork, 25 to 35 pieces	@ 11.00	
Brisket pork	@ 10.50	
Bean pork	@ 10.50	
Plate beef	@ 18.00	
Extra plate beef, 200 lb. bbls.	@ 14.00	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00	
Honeycomb tripe, 200-lb. bbl.	\$15.00	
Pocket honeycomb tripe, 200-lb. bbl.	\$17.00	
Pork feet, 200-lb. bbl.	\$12.25	
Pork tongues, 200-lb. bbl.	\$3.00	
Lamb tongues, short cut, 200-lb. bbl.	\$5.00	

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 10 1/2	
Nut, 1-lb. cartons, f.o.b. Chicago	@ 8 1/2	
Pastry, 60-lb. tubs, f.o.b. Chicago	@ 10	

LARD.

Prime steam, cash	@ 5.05	
Prime steam, loose	@ 5.00	
Refined lard, tierces, f.o.b. Chicago	@ 6 1/2	
Kettle rendered, tierces, f.o.b. Chgo.	@ 7	
Leaf kettle rendered, tierces, f.o.b. Chicago	@ 7 1/2	
Neutral, in tierces, f.o.b. Chicago	@ 7	
Compound, vegetable, tierces, c.a.f.	@ 7	

OLEO OIL AND STEARINE.

Extra oleo oil	@ 5 1/2	
Prime No. 1 oleo oil	@ 5	
Prime No. 2 oleo oil	@ 4 1/2	
Prime No. 3 oleo oil	@ 3 1/2	
Prime oleo stearine, edible	4 1/2 @ 4 1/2	

TALLOW AND GREASES.

(In Tank Cars or Drums.)

Edible, tallow, under 1% acid, 45 titre. 4 @ 4 1/2	@ 4 1/2	
Prime packers' tallow	@ 3 1/2	
No. 1 tallow, 10% f.f.a.	3 1/2 @ 3 1/2	
No. 2 tallow, 40% f.f.a.	2 1/2 @ 2 1/2	
Choice white grease	@ 3 1/2	
A-White grease	3 1/2 @ 3 1/2	
Soap stock, maximum 5% acid	3 @ 3 1/2	
Yellow grease, 10@15%	2 1/2 @ 3	
Brown grease, 40% f.f.a.	2 1/2 @ 2 1/2	

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, prompt	@ 4	
White, deodorized, in bbls., f.o.b. Chgo. 7 @ 7 1/2	@ 7 1/2	
Yellow, deodorized	@ 7 1/2	
Soap stock, 50% f.f.a., f.o.b.	@ 4 1/2	
Cor. oil, in tanks, f.o.b. mills	4 @ 4 1/2	
Soya bean oil, f.o.b. mills	4 @ 4 1/2	
Cocconut oil, seller's tanks, f.o.b. coast	@ 3	
Refined in bbls., f.o.b. Chicago	6 1/2 @ 6 1/2	

Retail Section

Meat Pricing Methods Can Be Arranged to Increase Both Volume and Profits

Best results are obtained in the retail meat store when the dealer sets definite goals to be reached, and then works toward them.

Quite often, one retailer says, dealers are not sure of what they want to accomplish outside of spending a little less than they take in.

Last year this retailer increased his volume of sales by several thousand dollars, in spite of disturbed economic conditions. He did not reach the volume mark he had set, but he thinks he made considerably more progress than would have been possible if he had not had a definite mark to shoot at.

This retailer tells here some of his methods for increasing volume.

We have found island displays a valuable means of moving canned meats, fruits and vegetables, dried and packaged foods and the less perishable of the smoked meats, including hams, slab bacon and some sausages that safely can be kept out of refrigeration.

Display Suggestion Doubled Sale.

But to get the best results from these displays there are a few fundamentals it is well to keep in mind. If products are priced by the piece—so much for one can, for example—the housewife invariably will limit her purchase to a single item. On the other hand if a price is made on two or three cans she will as readily buy the larger quantity.

The same principle of salesmanship applies to many other products sold in the retail food store. We sell many ½-lb. packages of bacon but we do not push them. They are available if the customer wants them, but we prefer to sell pound packages or even a side. Consequently we never feature small quantities. As far as possible roasts, hams, bacon, sides, etc., are priced by the piece. For the convenience of the customer the weight of many of the pieces is included.

How the idea works out can be illustrated by an incident that occurred recently. A woman customer asked for a pound of prunes and a pound of apricots. While I was putting up the order she walked over to one of the island displays where there were two-pound packages of each of these fruits. Picking up a package of each she returned

to the counter with the remark, "These are what I want." I called her attention to the fact that the packages in her hand each weighed two pounds, but nevertheless she asked that I wrap them up. The result was this customer bought twice as much as she intended. She had not thought of two-pound packages until the display brought them to her attention.

Both Customer and Retailer Benefit.

I do not wish it to be understood that there should be any attempt to force sales on a customer or to load her up with more foods than she can use conveniently. Serving each customer to her entire satisfaction should be the first rule. And quite often this is best accomplished by selling her a larger quantity than the standard units. The price per pound frequently is lower and when the larger quantity can be used without loss it simplifies the housewife's shopping problem in that she has to purchase less frequently. So you see it is possible to serve both the customer's and the retailer's interests at the same time.

This matter of pricing by the piece and making a single price on a combination of related items has another advantage in addition to that of increasing volume. Where the practice is well carried out it places the store somewhat in a class by itself and helps to get it away from the price cutting so prevalent during the past few years. A single price on a can of sauerkraut and

a pound of frankfurts will sell more product than each product priced separately. This also applies to many other combinations that easily can be made up and displayed prominently.

These simple methods of merchandising are not new. They are used by many food retailers and other merchants, but they have not been adopted in the retail meat industry to the extent they should be. If meat is meeting with more than its share of competition from other foods the cause, to some degree, is due to the fact that retail food dealers have not been as aggressive in displaying meats attractively and as active in pushing meat as he might have been.

Possibilities in Canned Meats.

There is a source of increased volume in canned meats that many retailers seem not to have discovered. We maintain one island display composed exclusively of these foods. As far as possible we follow the practice of a combination price for two or more cans. Above the display we have a sign calling attention of customers to the convenience of having a few cans of meat on the pantry shelf to meet emergencies.

Of course after the meats get into the home they are used. Then the housewife stocks up again. Canned meat sales can be developed far beyond what they have been. There are no reasons why they can not be made staple articles on all home food shelves the same as are canned pineapple, corn, tomatoes, salmon, etc., and a source of steady revenue for the meat retailer.

Every retailer has his own ideas of the value of certain methods, but there are certain fundamentals the value of which have been proved beyond question. It simply is a matter of applying them to one's business. Retailers, I feel, sometimes stick so close to their own affairs that they do not have the time to get the broad view so necessary in these days of keen competition. A good idea secured from a competitor is just as valuable as one which is original. And there should be no hesitancy in applying to one's business any good idea regardless of its source.

Rewards Will Be Greater.

I do not believe the good merchandiser is going to have any more difficult conditions to meet during the coming year than he was up against in 1932. Certainly things can not be much worse, and there are many indications that they will become much better. The

Retail Meat Prices

Average of semi-monthly prices¹ at New York and Chicago for all grades of pork and good grade of other meats, in mostly cash and carry stores. Compiled by the U. S. Bureau of Agricultural Economics. Prices are based on simple average of quotations received.

	NEW YORK.			CHICAGO.		
	May 1, 1933.	May 2, 1933.	May 1, 1933.	May 1, 1933.	May 2, 1933.	May 1, 1933.
Beef.						
Porterhouse steak	.35	.45	.44	.30	.37	.39
Sirloin steak	.28	.40	.40	.25	.29	.36
Round steak	.27	.36	.42	.21	.25	.35
Rib roast, 1st 6 cuts	.23	.31	.33	.29	.26	.25
Chuck roast	.16	.19	.23	.14	.16	.18
Plate beef	.09	.11	.16	.09	.10	.10
Lamb.						
Legs	.20	.25	.28	.19	.24	.26
Loin chops	.33	.44	.46	.28	.32	.43
Rib chops	.25	.33	.38	.25	.30	.43
Stewing	.08	.10	.16	.10	.13	.13
Pork.						
Chops, center cuts	.21	.26	.30	.19	.21	.30
Bacon, strips	.21	.25	.32	.19	.15	..
Bacon, sliced	.25	.30	.38	.23	.24	..
Hams, whole	.17	.21	.25	.14	.16	.20
Picnics, smoked	.11	.12	.15	.10	.11	.12
Lard	.10	.12	.13	.08	.06	.12
Veal.						
Cutlets	.34	.43	.50	.27	.32	.36
Loin chops	.27	.34	.40	.23	.26	.35
Rib chops	.22	.27	..	.19	.22	.31
Stewing (breast)	.10	.14	.18	.09	.12	.12

¹Based on mean of range quotations prior to October 15, 1931, for New York to July 15, 1932, for Chicago. Subsequently on simple average of quotations received, all grades pork and good grade other meats.

man who was able to get by last year, I feel, should have no particular difficulties from now on.

But I am wondering if all retailers sense a condition that seems clear to me. This is that the past three years have been the means of considerably improving retail merchandising methods. Retailers simply had to do a better job or go out of business. Adversity has sharpened their wits and caused them to dig in as never before. Most of us are not going to forget the lessons we have learned. We now know what we can do when the necessity is forced on us. We are better merchants than we have been and we are going to be better ones. This is going to make competition for business keener. Increasing volume and profits is not going to be any easier, but for the man who can make the grade the rewards are going to be greater.

INDIANA MEAT DEALERS ELECT.

Leo J. Stoffeth, Evansville, was elected president and B. J. Tharpe, Whiting, was named vice president of the Indiana Retail Grocers' and Meat Dealers' association at the annual meeting held in Indianapolis. C. J. Steiss, Fort Wayne, was named secretary and Martin L. Doehrmann, Fort Wayne, treasurer. New directors are Orville W. Roseberry, Anderson; M. R. Swiggett, Franklin, and Fred W. Steinberger, Indianapolis. The 1934 meeting will be held in South Bend.

NEWS OF THE RETAILERS.

Schmidt & Bernegger have opened a new meat market in New London, Wis. Shinner's Market 3429 W. North ave., Milwaukee, Wis., opened for business recently.

Louis P. Katz has opened a meat market at New Hampton, Iowa.

Arthur Brudeli, 1203 E. 38th st., Minneapolis, Minn., has applied for a license to conduct a meat market.

E. G. Winters has purchased the People's Market, Fort Atkinson, Wis., from Jack Pennypacker.

The People's Cash and Carry Store, 1830 Fifth st., Moline, Ill., has added a meat market.

E. C. Webster will open a meat market at Charles City, Iowa.

E. S. Stanley has purchased the Searle meat market at Deadwood, So. Dak.

Gilbert Moritsen has opened a meat market at Spirit Lake, Iowa.

Beck Brothers are planning the erection of a building in Hector, Minn., to house a meat market.

Walter P. Schuette will open a meat market at 1734 W. Highland ave., Milwaukee, Wis.

Retail meat dealers, Rockford, Ill., sponsored a "get-together" meeting recently at which John Kotal, Chicago, spoke on the subject "Our Meat Problems." Dealers from Freeport and Belvidere, Ill., and Beloit and Janesville, Wis., attended.

Retail Pricing Charts

Charts enabling meat retailers to figure prices on different cuts of beef from the carcass, prepared by A. T. Edinger of the U. S. Bureau of Agricultural Economics, were printed by THE NATIONAL PROVISIONER in its issues of December 24, 1932, and January 7, 1933, accompanied by diagrams of the various cuts.

Copies of these charts—either Chicago or New York method of cutting—may be obtained for 8c each upon application to The National Provisioner, 407 E. Dearborn st., Chicago. Special prices for quantities upon application.

SPREADING THE MEAT STORY.

With a hall in the Netherland Plaza Hotel at Cincinnati, O., packed to capacity at each of the four sessions, and with approximately 8,000 housewives turned away for lack of accommodations, the National Live Stock and Meat Board's recent School of Meat Cookery was evidence that interest in its nationwide cooking school program is gaining in momentum. Nine thousand housewives had the opportunity of learning of the new meat dishes and their value in adding variety to the menu.

Lamb producers, marketing agencies, packers and retail meat dealers throughout Kentucky are uniting their forces in order that the Kentucky lamb campaign which begins May 10 under the auspices of the National Live Stock and Meat Board will be a success. A banquet and meeting at the College of Agriculture at Lexington attended by several hundred men of the livestock and meat industry served to officially launch the campaign. Six Kentucky cities are on the schedule, the meetings to be featured by lamb merchandising

demonstrations given by a member of the Board's staff and meat lectures by Professors E. J. Wilford and Grady Sellards of the animal husbandry department. It is pointed out that lamb consumption in Kentucky per capita is only about three pounds, or less than half of the nation's per capita consumption.

Dayton, O., retail meat dealers, housewives, students and teachers showed a keen appreciation of beef and pork merchandising demonstrations, 3,500 persons being in attendance at two days' meetings held recently. Unusual interest was manifested by the home economic students and teachers of the high schools. The Ohio campaign which closed at Lima on May 5 has been arousing marked interest among retail meat dealers, who are especially appreciative of the merchandising value of the new and unusual cuts demonstrated, as well as the facts presented as to the high food value of meat.

Approximately 1,000 members of the St. Louis Grocery Trade Council attended a pork merchandising demonstration on the night of May 1. Many retailers drove in from distances of 50 to 60 miles. Interest in all phases of the demonstration was high and hundreds remained at the close to ask questions and examine the new pork cuts. A display case containing new and unusual beef and lamb cuts attracted much attention. The plans for the meeting were made by T. L. Gaukel, manager of the St. Louis office of the U. S. Department of Commerce.

Safeway Stores, largest Western food chain, has just concluded a beef campaign in 18 states west of the Mississippi. The campaign represented the cooperation of the company's 2,700 stores. News articles in 800 newspapers, radio talks over national hook-ups and attractive beef displays in the stores featured the campaign.

Several hundred Chicago housewives were made acquainted with the latest styles in pork cuts at a demonstration at the Chicago Daily News Cooking School on May 2 and 3. This is the third year in which this school has featured meat cutting demonstrations, beef and lamb demonstrations being presented in previous years.

OFFER PIGS' FEET IN STEINS.

Wide-awake merchandisers are quick to seize opportunities for better product display. Whatever the type of container, effort is to make it distinctive and appealing to the consumer.

Packers and sausagemakers have met the opportunity offered by the return of beer with effective advertising hook-ups built around the beverage. Some have tried out the stein as a container with sales appeal. A regulation size beer stein is the new container used by United Packers, Inc., Chicago, for Festive brand pickled pigs' feet. The stein is of glass and carries on the side the company label identifying the product. It has been well received by both trade and consumer, the latter quick to sense its double purpose. One jobber reordered three times within a period of ten days. The steins are packed 24 to the case and have a shipping weight of 52 lbs.



BEER HELPS SELL PIGS' FEET.

United Packers, Inc., have taken advantage of the interest aroused by the return of beer in creating this double-purpose container.

AMONG NEW YORK RETAILERS.

Installation of officers was the principal order of business at the meeting of Ladies' Auxiliary last Thursday afternoon. Mrs. Charles Schuck, who installed the officers, proved both capable and efficient. The new president, Mrs. William Kramer, made the following appointments: Board of trustees—Mrs. A. Werner, jr., chairman; Mrs. A. Di Matteo, Mrs. A. Hehn, Mrs. K. Papp, Mrs. C. Rosel, Mrs. Joseph Rossman, Mrs. Charles Schuck, and Mrs. L. Spandau; Mrs. M. Werner, warden. Retiring president Mrs. A. Werner, jr., was presented with a string of pearls, and Mrs. Kramer with after dinner cups. Mrs. Schuck presented both the outgoing and incoming presidents with bouquets, and Mrs. Kramer presented Mrs. Schuck with a corsage of gardenias.

One of the biggest and best ladies' nights held by South Brooklyn Branch was that which took place Tuesday of

this week. Novelty seemed to be the keynote of the affair. Novelty in packages as well as the manner of their disposal: Novelty in entertainment, including a very amusing act by the well known seer, A. Werner, jr.; songs by the famous South Brooklyn quartette, comprised by Steve and Willie Kittle, W. Jacoby and Julius Simon and other numbers. State president and Mrs. A. Hehn were interested visitors.

The interbranch meeting held April 27 under auspices of Brooklyn Branch proved most interesting, both as to attendance and constructive ideas presented by the various speakers. There were large delegations from Eastern District, Jamaica and South Brooklyn branches, as well as a strong membership attendance. State attorney Aaron Kaufmann was the principal speaker. Among the other speakers were Al Rosen, Michael Smith, Phil Koch, Chris Stein and Joseph Rossman, state president Anton Hehn presided.

NEW YORK MEAT SUPPLIES.

Meat supplies in metropolitan New York City during the calendar year 1932 are estimated by B. F. McCarthy, marketing specialist, U. S. Bureau of Agricultural Economics, total 1,492,442,812 lbs. This includes Western dressed carcasses as well as fresh, frozen and cured meat cuts and lard, also locally dressed meats, country dressed meats and meats imported from other countries.

Supplies of Western dressed meats totaling 646,068,301 lbs. were as follows:

WESTERN DRESSED MEATS.			
	Number.	Est. wt. lbs.	Av. wt. lbs.
Carcasses:			
Steers	386,052 1/2	231,632,100	600
Cows	38,100	18,054,500	480
Bulls	12,480	8,742,300	700
Veal and calf ..	545,057	49,109,130	90
Hogs	5,072	431,120	85
Lamb	1,556,131	60,689,100	39
Mutton	87,344	4,367,200	50
Total		373,025,450	

CURED MEATS AND PROVISIONS.

	Lbs.
Cured beef	44,094
S. P. pork	75,812,084
D. S. pork	3,353,696
Barrelled pork	2,235,014
Smoked meats	13,081,827
Lard	26,831,581
Lard substitutes	15,813,374
Total	137,182,181

FRESH AND FROZEN CUTS.

	Lbs.
Cuts:	
Beef	19,571,813
Veal and calf	463,928
Pork	106,361,112
Lamb	139,320
Mutton	None
Offal:	
Beef	1,461,973
Pork	4,151,586
Veal and calf	39,988
Lamb and mutton	244,021
Trimnings:	
Beef	88,069
Pork	2,323,014
Sausage	1,878,683
Total	135,910,001

Locally dressed meats totaled over 800,000,000 lbs. as follows:

CITY DRESSED MEATS.

	Number.	Est. wt. lbs.	Av. wt. lbs.
Steers	346,927	280,195,250	750
Cows	53,810	26,322,250	475
Bulls	34,683	24,278,100	700
Veal and calf ..	694,449	59,800,410	85
Lamb and mutton ..	3,791,388	151,655,520	40
Hogs	2,464,944	305,653,056	125
Horsts	447	268,200	600
Goats	53	1,855	35
Total		827,174,641	

Country dressed carcasses and cuts totaled over 9,000,000 lbs.:

COUNTRY DRESSED MEATS.

	Number.	Est. wt. lbs.	Av. wt. lbs.
Veal	109,597	7,671,790	70
Hogs	2,654	212,320	80
Lamb	29,737	1,040,795	35
Goats	6,682	200,460	30
Total		9,125,365	

Of the meats imported from other countries, there were only 20 carcasses of beef of an estimated total weight of 14,000 lbs. and 3 lamb carcasses averaging 40 lbs. each or 120 lbs. The total of 10,074,505 lbs. is divided as follows:

IMPORTED MEATS.

	Lbs.
Carcasses	14,120
Pork cuts	588,957
Canned meats	6,983,765
Cured beef	113,157
Smoked pork	250,124
Sausage	742,519
Miscellaneous	260,570
Cured pork	1,076,580
Total	10,074,505

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 4, 1933:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
YEARLINGS (1) (300-500 LBS.):				
Choice	\$9.50@10.50		\$9.50@10.50	
Good	8.50@ 9.50		8.00@ 9.50	
Medium	7.50@ 8.50		7.50@ 8.00	
Common	7.00@ 7.50		7.00@ 7.50	
STEERS (500-600 LBS.):				
Choice	9.50@10.50		9.50@10.50	10.50@11.50
Good	8.50@ 9.50		8.00@ 9.50	9.50@10.50
Medium	7.50@ 8.50		7.50@ 8.00	7.50@ 8.50
Common	7.00@ 7.50		7.00@ 7.50	
STEERS (600-700 LBS.):				
Choice	9.00@10.00		9.50@10.50	9.50@11.00
Good	8.00@ 9.00		8.00@ 9.50	8.50@ 9.50
Medium	7.00@ 8.00	7.00@ 8.00	7.50@ 8.00	7.50@ 8.50
STEERS (700 LBS. UP):				
Choice	8.50@ 9.50	9.00@10.00	9.00@10.50	9.50@10.00
Good	7.50@ 8.50	8.00@ 9.00	8.00@ 9.00	8.50@ 9.50
COWS:				
Good	8.50@ 7.00	6.50@ 7.00	7.50@ 8.50	7.50@ 8.00
Medium	6.00@ 6.50	6.00@ 6.50	6.50@ 7.50	6.50@ 7.50
Common	5.50@ 6.00	5.50@ 6.00	5.50@ 6.50	5.50@ 6.50
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	8.00@10.00	8.00@ 9.00	8.00@10.00	8.00@ 9.00
Good	7.00@ 8.50	7.00@ 8.00	6.00@ 8.00	7.00@ 8.00
Medium	6.00@ 7.00	5.00@ 6.00	5.00@ 6.00	6.00@ 7.00
Common	4.50@ 5.50	4.00@ 5.00	4.00@ 5.00	5.00@ 6.00
Fresh Lamb and Mutton:				
SPRING LAMB:				
Choice	13.00@15.00	15.00@16.00	15.00@16.00	14.00@16.00
Good	11.50@13.50	13.50@15.00	13.00@15.00	13.00@15.00
Medium	10.00@12.00	12.00@13.50	12.00@13.00	12.00@13.00
LAMB (38 LBS. DOWN):				
Choice	11.00@12.00	13.00@14.00	12.50@13.00	12.50@13.50
Good	11.00@11.50	12.50@13.50	11.50@12.50	12.00@13.00
Medium	10.00@11.00	11.00@12.50	10.50@11.50	11.00@12.00
Common	9.00@10.00	9.50@11.00	8.00@10.00	
LAMB (39-45 LBS.):				
Choice	11.00@12.00	13.00@14.00	11.50@12.50	12.50@13.00
Good	10.50@11.50	12.50@13.50	10.50@11.50	11.50@12.50
Medium	10.00@11.00	11.00@12.50	9.50@10.50	11.00@12.00
Common	9.00@10.00	9.50@11.00	8.00@ 9.50	
LAMB (46-55 LBS.):				
Choice	10.00@11.00	11.50@13.00	10.50@11.50	11.00@12.00
Good	9.50@10.00	11.00@12.50	9.50@10.50	10.50@11.50
MUTTON (EWE) 70 LBS. DOWN:				
Good	6.00@ 7.00	6.00@ 7.00	5.00@ 6.50	
Medium	5.00@ 6.00	5.00@ 6.00	4.50@ 5.50	
Common	4.00@ 5.00	4.00@ 5.00	4.00@ 4.50	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	7.50@ 8.50	9.00@ 9.50	8.00@ 9.00	8.50@ 9.50
10-12 lbs. av.	7.50@ 8.50	9.00@ 9.50	8.00@ 9.00	8.50@ 9.50
12-15 lbs. av.	7.00@ 7.50	8.00@ 8.50	7.50@ 8.50	8.00@ 9.00
16-22 lbs. av.	6.50@ 7.00	7.00@ 8.00	7.00@ 8.00	7.50@ 8.50
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	5.00@ 6.00		8.50@ 7.50	6.50@ 7.50
PICNICS:				
6-8 lbs. av.		6.50@ 7.00		6.00@ 6.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	6.50@ 7.50		7.50@ 9.00	8.00@ 9.00
SPARE RIBS:				
Half sheets	4.00@ 4.50			
TRIMMINGS:				
Regular	3.00@ 3.50			
Lean	6.00@ 7.00			

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

MEAT BAGS

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Cold Storage Installation

All Kinds of Refrigerator Construction

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MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

NEW YORK NEWS NOTES.

Vice president W. J. Cawley, Wilson & Co., Chicago, was in New York for several days during the past week.

F. W. Loucks, branch house superintendent's department, Armour and Company, Chicago, visited New York last week.

F. B. Cooper, packinghouse products broker, is now located at 75 West street, New York, where he has established his new headquarters.

Jay C. Hormel, president, Geo. A. Hormel & Co., Austin, Minn., spent several days at the New York offices during the past week.

C. M. Baldwin, of Swift & Company, London, England, arrived on May 1 on the s.s. Britannic, and after visiting in New York for a few days left for Chicago.

Hunter Packing Company, Aaron Golby, New York manager, have moved their New York branch offices to more spacious quarters at No. 410 West 14th st., where they will have greater facilities for conducting business.

On April 29 Merkel, Inc., officially opened its new store at 39-18 103rd st., Corona, L. I., which takes the place of the one located at 102 48th ave., Corona, for the past fifteen years. The new site is more convenient and is modernly equipped.

Following his recent trip to the West J. H. Lawrence has returned and has

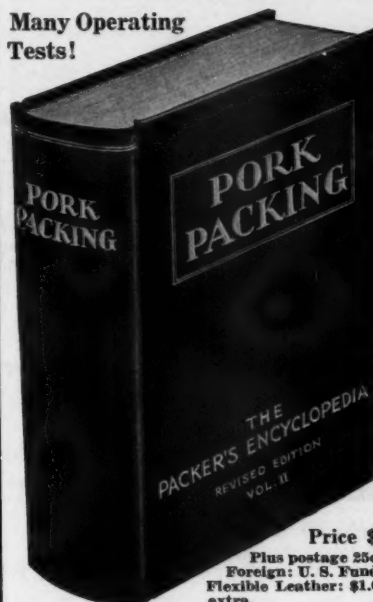
assumed his connection with the Jacob Dold Packing Co. as manager of the New York branch, located in Wallabout market, Brooklyn. His many friends in the trade welcome him back.

Meat, fish and poultry seized and destroyed by the health department of

the city of New York during the week ended April 29, 1933, were as follows: Meat.—Brooklyn, 22 lbs.; Manhattan, 1,254 lbs.; Bronx, 2 lbs.; Queens, 31 lbs.; total, 1,309 lbs. Fish.—Brooklyn, 22 lbs. Poultry.—Brooklyn, 4 lbs.; Manhattan, 389 lbs.; Bronx, 2 lbs.; total, 395 lbs.

SOLVES PORK PACKING PLANT PROBLEMS!

Many Operating Tests!



Price \$6
Plus postage 25c.
Foreign: U. S. Funds
Flexible Leather: \$1.00
extra.

CHAPTERS

I—Hog Buying
II—Hog Killing
III—Handling
Fancy Meats
IV—Chilling and
Refrigeration
V—Pork Cutting
VI—Pork Trimming
VII—Hog Cutting
Tests
VIII—Making and
Converting Pork
Cuts
IX—Lard Manufacture
X—Provision
Trading Rules
XI—Curing Pork
Meats
XII—Soaking and
Smoking Meats
XIII—Packing
Fancy Meats
XIV—Sausage and
Cooked Meats
XV—Rendering In-
edible Products
XVI—Labor and
Cost Distribution
XVII—Merchandising

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Book Department

THE NATIONAL PROVISIONER 407 S. Dearborn St.
Chicago, Illinois

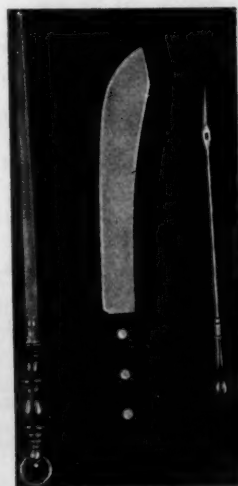
All This for \$5.00

- * 1—6" Boning Knife, Best Quality Steel
- * 1—9" Solid Steel Market Cleaver, German Pattern, 3 lb. 10 oz.
- * 1—10" Roast Beef Tier, with eye
- * 1—12" Steak Knife, Straight or Climber Type (stake which)
- * 1—14" Butcher Steel, Genuine "Dick" Magnetized

Unheard of value!
Complete set of all
five tools sent any-
where in U. S. for
\$5.00.

C.O.D.
Check
or
Cash

Fully guaranteed!
Write today.



A.C. Wicke Mfg. Co.

414 East 102nd St.
New York, N. Y.

COMPLETE

C.O.D. — Cash

SET, \$5.00

or Check

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	@ 5.55
Cows, common to medium	2.25@ 3.25
Bulls, cutter to medium	2.50@ 3.25

LIVE CALVES.

Vealers, good to choice	\$ 5.25@ 6.50
Vealers, medium	3.75@ 5.25

LIVE LAMBS.

Lambs, spring	\$ 7.25@ 8.25
Lambs, good	6.75@ 7.25
Lambs, medium	6.00@ 6.75

LIVE HOGS.

Hogs, 160-200 lbs.	\$ 4.20@ 4.35
Hogs, 220-250 lbs.	3.50@ 4.00
Pigs	@ 3.40

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	\$ 5.75@ 6.25
-----------------------------------	---------------

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	12½@ 13½
Choice, native, light	12½@ 13½
Native, common to fair	11½@ 12½

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	12 @ 13
Native choice yearlings, 440@600 lbs.	12 @ 13
Good to choice heifers	11 @ 12
Good to choice cows	9 @ 10
Common to fair cows	7 @ 8
Fresh bologna bulls	6 @ 7

BEEF CUTS.

	Western.	City.
No. 1 ribs	12 @ 20	13 @ 20
No. 2 ribs	16 @ 18	16 @ 17
No. 3 ribs	12 @ 14	14 @ 15
No. 1 loins	16 @ 20	20 @ 22
No. 2 loins	14 @ 15	16 @ 18
No. 3 loins	10 @ 12	12 @ 14
No. 1 hinds and ribs	11 @ 14	12 @ 16
No. 2 hinds and ribs	10 @ 13	11 @ 13
No. 1 rounds	10 @ 11	9½ @ 10
No. 2 rounds	8 @ 9	8½ @ 9
No. 3 rounds	7 @ 8	8 @ 9½
No. 1 chuck	9 @ 10	10 @ 11
No. 2 chuck	8 @ 9	8 @ 9
No. 3 chuck	6 @ 7	7 @ 8
Bolognas	6 @ 7	6½ @ 7½
Rolls, reg. 4½ lbs. avg.	22 @ 23	22 @ 23
Tenderloins, 4½ lbs. avg.	50 @ 60	50 @ 60
Tenderloins, 5½ lbs. avg.	50 @ 60	50 @ 60
Shoulder clods	11 @ 12	11 @ 12

DRESSED VEAL.

Good	9 @ 10
Medium	7 @ 9
Common	5 @ 7

DRESSED SHEEP AND LAMBS.

Lambs, choice	12½@ 13½
Lambs, medium	11½@ 12½
Sheep, good	7 @ 8
Sheep, medium	5 @ 7

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	9 @ 10
Pork tenderloins, fresh	20 @ 22
Pork tenderloins, frozen	16 @ 18
Shoulders, Western, 10@12 lbs. avg.	7 @ 7½
Butts, boneless, Western	9 @ 10
Butts, regular, Western	8 @ 9
Hams, Western, fresh, 10@12 lbs. avg.	10½ @ 11
Picnic hams, Western, fresh, 6@8 lbs. avg.	7 @ 8
Pork trimmings, extra lean	8 @ 9
Pork trimmings, regular, 50% lean	5 @ 6
Spareribs	6 @ 7

SMOKED MEATS.

Hams, 8@12 lbs. avg.	14 @ 15
Hams, 10@12 lbs. avg.	13½ @ 14½
Hams, 12@14 lbs. avg.	13 @ 14
Picnics, 4@6 lbs. avg.	8½ @ 9½
Picnics, 6@8 lbs. avg.	8½ @ 9½
Boilettes, 8@10 lbs. avg.	9 @ 10
Beef tongue, light	22 @ 25
Beef tongue, heavy	23 @ 25
Bacon, boneless, Western	14 @ 15
Bacon, boneless, city	13 @ 14
City pickled bellies, 8@10 lbs. avg.	10 @ 11

FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, l. c. trim'd	30c a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	60c a pair
Beef kidneys	10c a pound
Mutton kidneys	10c each
Livers, beef	25c a pound
Oxtails	15c a pound
Beef hanging tenders	24c a pound
Lamb frics	10c a pair

BUTCHERS' FAT.

Shop fat	@ .40 per cwt.
Breast fat	@ .75 per cwt.
Edible suet	@ 1.50 per cwt.
Inedible suet	@ 1.00 per cwt.

GREEN CALFSKINS.

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	8	1.05	1.15	1.20	1.45
Prime No. 2 veals	7	.80	1.00	1.05	1.30
Buttermilk No. 1	6	.80	.90	.95	...
Buttermilk No. 2	5	.70	.80	.85	...
Branded grubby	4	.55	.65	.70	.80
Number 3	4	.55	.65	.70	.80

BUTTER.

Creamery, extras (92 score)	@ 22½
Creamery, firsts (91 score)	@ 22½
Centralized (90 score)	@ 22

EGGS.

(Mixed Colors.)

Special packs or selections from fresh receipts	16 @ 17½
Standards	13½ @ 15½
Storage packed	14½ @ 15

LIVE POULTRY.

Fowls, colored, via express	@ 14
Fowls, Leghorn	@ 14
Broilers	@ 22

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good.

Western, 60 to 65 lbs. to dozen, lb.	14 @ 15
Western, 48 to 54 lbs. to dozen, lb.	14 @ 15
Western, 43 to 47 lbs. to dozen, lb.	14 @ 15
Western, 38 to 42 lbs. to dozen, lb.	14 @ 15
Western, 30 to 35 lbs. to dozen, lb.	13 @ 14
Fowls—fresh—dry pkd.—12 to box—prime to foy.	
Western, 60 to 65 lbs. to dozen, lb.	16 @ 17
Western, 48 to 54 lbs. to dozen, lb.	16 @ 17
Western, 43 to 47 lbs. to dozen, lb.	16 @ 17
Western, 38 to 42 lbs. to dozen, lb.	16 @ 17
Western, 30 to 35 lbs. to dozen, lb.	15 @ 16

Ducks.

Long Island	@ 13
Squabs—	
White, ungraded, per lb.	@ 25
Turkeys, nearby, No. 1	
Toms	16 @ 17
Hens	17 @ 18

Fowls, frozen—dry pkd.—12 to box—prime to foy.

Western, 60 to 65 lbs. per lb.	16 @ 17
Western, 48 to 54 lbs. per lb.	16 @ 17
Western, 43 to 47 lbs. per lb.	16 @ 17

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended April 27, 1933:

	April 21	22	24	25	26	27
Chicago	21½	21	22½	22½	21½	21
New York	22	22½	22½	23	21½	22½
Boston	23	23	24	24	23½	23½
Phila.	23	23½	24½	24	22½	23½

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	22	21	22½	22½	21½
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—1933.
Chicago	39,894	36,732	32,915	896,777
N. Y.	59,604	59,746	63,631	1,247,981
Boston	18,895	17,235	20,551	373,593
Phila.	26,629	22,260	20,469	447,084

Total 145,022 135,940 137,566 2,935,435 2,971,740

Cold storage movement (lbs.):

	In	Out	On hand	Same week day
	Apr. 27.	Apr. 27.	Apr. 23.	last year.
Chicago	19,200	11,438	1,139,541	1,038,996
New York	31,722	24,944	775,523	1,024,575
Boston	30,627	4,442	321,694	337,530
Phila.	70,830	15,870	1,458,806	1,202,093

Total 152,379 56,682 3,685,964 3,623,760

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports	\$22.00@24.00
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York	@ 2.35
Blood, dried, 16% per unit	@ 2.35
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	2.35 @ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	2.35 @ 10c
Soda nitrate, per net ton, in 200-lb. bags	@ 24.90
Soda nitrate, per net ton, in 100-lb. bags	@ 28.20
Tankage, round, 10% ammonia, 15% B. P. L. bulk	2.00 @ 10c
Tankage, unground, 9@10% ammonia	2.00 @ 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 20.00
Bone meal, raw, South American, 4½ and 50 bags, per ton, c.i.f.	@ 21.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 7.50

Potash.

Manure salt, 30% bulk, per ton	@ 19.15
Kalinit, 14% bulk, per ton	@ 9.70
Muriate in bags, per ton	@ 37.15
Sulphate in bags, per ton	@ 47.50

Less temporary discount 10½%.

Dry Rendered Tankage.

50% unground	@ .70
60% ground	@ .75

BONES, HOOFS, AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 60.00
Black or striped hoofs, per ton	45.00 @ 50.00
White hoofs, per ton	@ 50.00
Thin bones, avg. 85 to 90 lbs., per 100 pieces	@ 70.00
Horns, according to grade	75.00 @ 200.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended April 29, 1933, with comparisons:

	Week ended April 29, 1933.	Prev. week, 1933.	Cor. week, 1932.
West. drsd. meats:			
Steers, carcasses	8,078½	7,091	6,639½
Cows, carcasses	815½	903½	520
Bulls, carcasses	275	249	254
Veals, carcasses	12,794	17,239	14,885
Lambs, carcasses	33,628	34,627	27,601
Mutton, carcasses	1,461	1,516	2,068
Beef cuts, lbs.	402,349	361,453	285,512
Pork cuts, lbs.	2,259,557	2,598,973	1,994,269
Local slaughters:			
Cattle	8,124	6,385	8,119
Calves	14,319	11,311	14,838
Hogs	44,040	39,254	46,190
Sheep	68,054	61,218	64,398

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended April 29, 1933:

	Week ended April 29, 1933.	Prev. week, 1933.	Cor. week, 1932.
West. drsd. meats:			
Steers, carcasses	2,508	2,185	2,511
Cows, carcasses	779	905	840
Bulls, carcasses	336	365	335
Veals, carcasses	1,745	2,043	1,559
Lambs, carcasses	15,178	12,702	14,065
Mutton, carcasses	1,027	847	999
Pork, lbs.	417,079	502,675	604,487
Local slaughters:			
Cattle	1,824	1,505	1,599
Calves	3,728	3,342	3,490
Hogs	19,896	16,182	18,311
Sheep	6,500	5,993	7,307

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended April 29, 1933, with comparisons:

	Week ended April 29, 1933.	Prev. week, 1933.	Cor. week, 1932.
West. drsd. meats:			
Steers, carcasses	2,700	2,477	2,377
Cows, carcasses	2,063	1,810	2,060
Bulls, carcasses	70	10	44
Veal carcasses	1,027	1,043	1,028
Lambs, carcasses	22,398	22,419	22,485
Mutton, carcasses	1,406	801	1,678
Pork, lbs.	471,844	432,934	520,097



NEW SYSTEM

Produces the finest meat loaves and roasts at lower cost and greater efficiency.

Two sizes:

36 loaves or roasts

60 loaves or roasts

Names of users and complete details on request.

PRICES

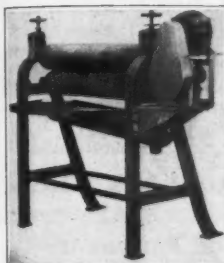
\$300 Small

325 Large

F.O.B. Factory

M. BRAND & SONS, Inc.
410 E. 49th St., N. Y. City

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VELVET DRIVE Casing Stripping

VELVET DRIVE Casing Stripping Machines and Casing Cleaning Machines combine the best modern design with finest materials and workmanship. Choose this improved equipment for your casing department.

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Manufacturers of a complete line of packing house machinery and equipment

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SAYER & COMPANY, INC.

Successors to WOLF, SAYER & HELLER, INC.

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Manufactured Under Sol May Methods

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of Sewed Sausage Casings

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Beef Middles
Rounds
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Importing Co., Inc.

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New York City

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Toronto, Wellington, Buenos Aires, Tientsin

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Chicago, U. S. A.

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Sausagemaker

Position wanted by first-class sausagemaker and all-around packinghouse man. Able to produce uniform quality sausage of all kinds, meat loaves, boiled and baked hams, and all specialties. Well experienced in killing, cutting, curing and smoking, coming beef, etc. Not afraid of work. Will go anywhere. W-261, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Superintendent

Plant or department superintendent with 20 years' practical packinghouse experience now available. Can handle labor efficiently, maintain low costs, produce quality products; and understands costs and yields. W-248, The National Provisioner, 300 Madison Ave., New York City.

Superintendent

Young man with over 20 years' practical packinghouse operating experience. Can handle all departments of plant. Knows costs and yields. Can operate plant economically, produce quality products and get results. Several years' experience as plant superintendent. Can handle any size plant. Reliable references. W-230, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Engineer

Position wanted by reliable packinghouse engineer with 13 years' experience; 6 years' experience as chief engineer in large packing plant. Well educated, thoroughly familiar with refrigeration and air conditioning. Can secure best results from labor. Will go anywhere. Reliable references furnished. W-254, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones
Cracklings, Bonemeal,
Hoof and Horn Meal

Chrysler Bldg.,
405 Lexington Ave.
New York City

Position Wanted

Sales Representative

Young man calling on sausagemakers in Ohio, Middle Atlantic and New England States would like to add one or two more items to his selling list. Have you a good article that needs a forceful presentation to be sold that would interest my customers? W-262, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Chief Engineer

Position wanted by refrigerating engineer as chief engineer. Broad experience in operation and maintenance of plants. Best references. W-263, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Practical Packinghouse Manager

Can the structure of your organization include the services of a man thoroughly experienced in live stock, dressed beef, hogs and small stock; buying, processing, manufacturing and sales? A general manager of real ability; will work in a minor capacity to prove his worth. W-259, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Your Sausage Troubles

Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Misc. for Sale & Wanted

Frankfurt Cooker

If you have a frankfurt cooker, or a good idea for one, let us hear from you. W-260, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packers' Encyclopedia

Wanted, copy of "The Packers' Encyclopedia," Vol. 1, 1922 edition. If you have a copy which you are willing to dispose of, please inform Editor THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Rendering Equipment

For sale, Recessed Filter Presses, all sizes; Lard Rolls; Dopp Jacketed Kettles; Hammer Mills; Disintegrators; Melters; Cookers; Mixers; Ice Machines; Boilers; Pumps; etc. Send for latest bulletin. What machinery have you for sale? CONSOLIDATED PRODUCTS CO., INC. 14-19 Park Row, New York City.

Men Wanted

Working Superintendent

Opportunity for a young man with knowledge of killing, cutting, curing, sausage manufacture, etc., with a successful meat packer in a growing territory. Chance for a permanent place with advancement as merited. Reply full information as to age, experience, references, etc., to W-258, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Shortening Salesman

Wanted, experienced shortening salesman to cover northern trade. State age, whether or not married, name of present employer and all other details. The HumKo Company, P. O. Box 448, Memphis, Tenn.

UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallows

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

**Selected Beef and Sheep Casings
NEW YORK CITY**

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Straight and mixed cars

PORK BEEF LAMB MUTTON VEAL

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Shippers of Straight and Mixed Cars

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Tampa, Fla. Harrisburg, Pa. San Francisco
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JACOB DOLD PACKING CO.
BUFFALO - OMAHA
WICHITA

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HAMS and BACON

NIAGARA BRAND

Shippers of
straight and mixed cars
of pork, beef, sausage, provisions

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RATH PACKING CO.

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Pork and Beef Packers

BLACKHAWK HAMS and BACON

Straight and Mixed Cars of
Packing House Products

Waterloo, Iowa

Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
of Beef and Provisions*



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410 W. 14th Street

REPRESENTATIVES:
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F. C. Rogers, Philadelphia

Consolidated Dressed Beef Co. Gray's Ferry Ave. Philadelphia
and 36th St.

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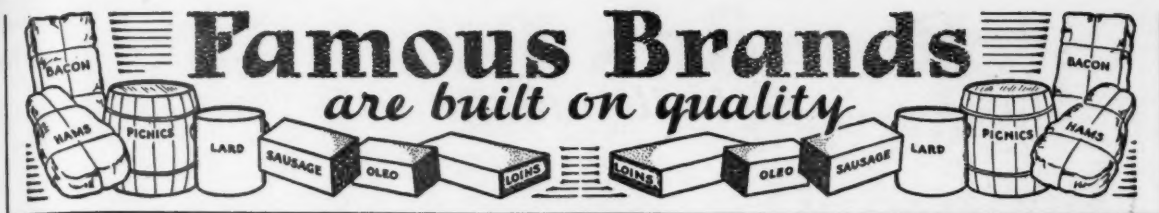
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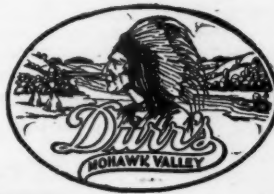
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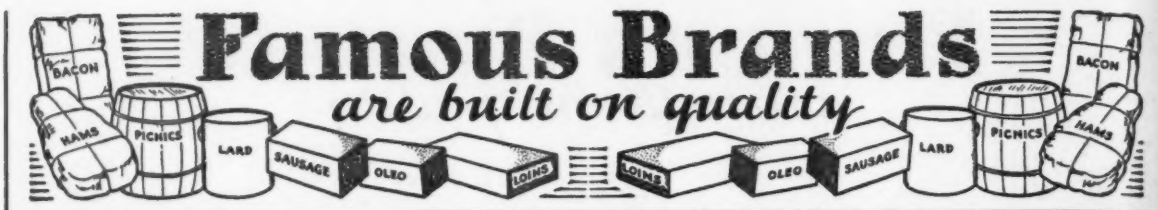
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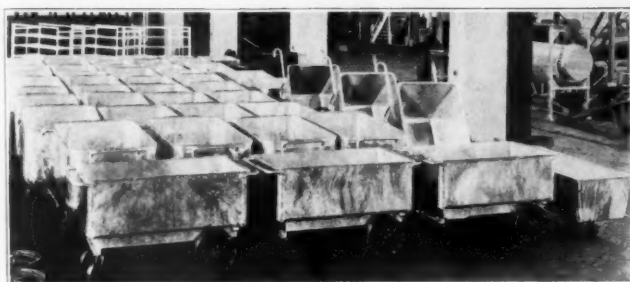
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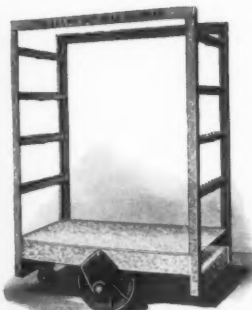
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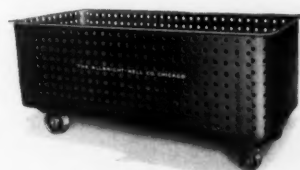
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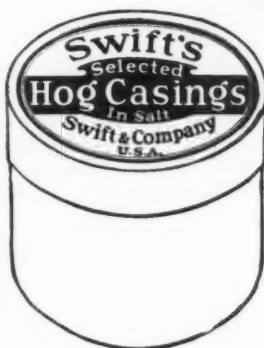
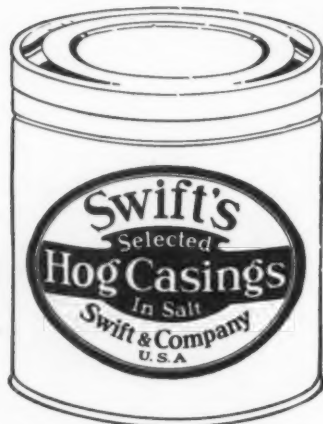
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